

2019 OPOU CHARDONNAY



First planted as a vineyard in 1969 by Annie Millton's parents who owned and operated the Opoou Station, this site is Millton's longest established vineyard.

Appellation: Gisborne, New Zealand

Vineyard:

Opoou Vineyard is planted with a mixture of Chardonnay selections. The soil type is complex clay loam over river derived silts giving wines of aroma and texture.

Vintner Notes:

Hand-picked grapes are gently pressed into French oak barrels (10% new). Fermentation begins on its own time, initiated by indigenous yeasts, and continues for three weeks. All of the must is fermented in barrels. Select barrels undergo malolactic fermentation to soften the palate and increase texture. After 14 months, the wine is then assembled in stainless steel tanks to rest before being bottled on the property.

Composition: 100% Chardonnay

Harvest dates: 6 April 2019

Total acidity: 5.3 g/L

pH: 3.62

Alcohol: 12.5%

Bottled: 9 October 2020

Tasting Note:

This wine has brightness and clarity of light and aroma. There is an air of antiquity in this style yet a new world lift which makes for a very satisfying glass of wine. Warm and delicious, fine yet complex, reflecting its true sense of place.