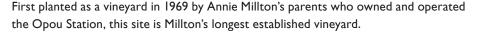


## 2020 OPOU CHARDONNAY



Appellation: Gisborne, New Zealand

**Vineyard:** Opou 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: The grapes were hand harvested and pressed directly to small French Oak barrels. 10% of these barrels were new. Fermentation starts naturally and continues for 3 weeks rising in temperature to about 23C. Some barrels have a secondary 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. There is an immediate eye appeal which is shining and the floral aromas of orange and white blossom together with honeyed notes and nutty acorns which lead into a clean fresh yet soft complexity. There is a hint of gun smoke and orange blossom on the aroma. The acidity is clipped yet complex while still having a salinity. The tannin is tempered with a character of acorn and oat cake biscuit which give a breadth to the mouth feel. With time in the glass the taste progresses towards a long and rounded texture clipped by cleansing acidity and framed by silken tannins. The mouth flavours have not been altered with any additional fining from animal products so it is an honest expression from our place.

Varietal Compostion: 100% Chardonnay

Alcohol: 13%

**TA:** 5.5 g/L

**pH:** 3.75

**RS:** 2.0 g/L

Bottled: February 21st, 2022

BioGro Certified Organic | Demeter Certified Biodynamic | Estate Grown & Bottled | Dry Farmed | Unfined | Contains no animal products (Vegan)

**Tasting Note:** This wine has brightness and clarity of light and aroma. It is well gathered and has harmony across the overall taste. 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.

