

Charles Wiffen Chardonnay 2019



WINEMAKING NOTES

The Charles Wiffen Chardonnay is grown in the Wiffen's Omaka Vineyard. It is exclusively planted with the Mendoza clone, known for its tight acidity and powerful mouthfeel. The vineyard is cane pruned, with a targeted 8 tonnes per hectare crop load. Machine picked in the cool of the morning, it is then transported to a winery, where it is gently destemmed and pressed. Post clarification the juice is then transported to a winery in Auckland for fermentation and ageing.

The juice is fermented and aged for a further 10 months in selected French barriques. The barriques are stirred regularly to develop mouthfeel and texture.

TASTING NOTES

'Sweet nutty oak and subtle orange zest fills the bouquet and its full of juicy peach and nectarine in the rich, creamy palate with a delectable nutty oak undercurrent that lets the vibrant fruit sing.'

First Glass, Takapuna