

NGĀ PARI

2020 Chardonnay

Our Vineyard

On the banks of the Ruamahanga River our soils of light alluvial river deposits over a shingly gravel substrate provide an ideal growing environment.

The Wairarapa region enjoys long hot summer days with cool nights and gentle autumns to allow the grapes to reach full ripeness.

Vintage Overview

Warm and windy till Christmas. Dry and warm throughout ripening period. The grapes were harvested in early April, thinning ensured a low yield of the best quality fruit.

The wine was processed by traditional means with 20% new French oak providing a toasty quality.

The wine underwent malolactic fermentation to soften the acidity and impart the creamy texture and fullness on the palate.

Tasting Notes

This medium oaked elegant Chardonnay is full of stone fruit aromas, textured on the palate with a creamy and lengthy finish.

Production Statistics

Bottling Date: April 2021

Sizes: 750 ml

Single Vineyard

Brix: 22.5%

Alcohol: 13.0% Alc/vol

T/A: 6g/l

pH: 3.45

RS: 2g/l



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