

Westbrook

VINEYARD & WINERY

Barrique-Fermented CHARDONNAY Marlborough 2019

WINE FACTS

Vineyard: Wiffen Family Estate

Harvest Info: Machine Harvest cl 15

Brix at Harvest: 23.3

pH Bottled Wine: 3.51

Residual Sugar: 3g/L

Alcohol: 13.2%

WINEMAKING

Westbrook is a boutique winery which has successfully combined over four generations of traditional wine-making methods and complemented those processes with the best of modern technology. This winning combination has resulted in an adventuresome wine style that showcases the incredible depth and diversity of New Zealand's grape-growing regions, winning Westbrook Winery hundreds of accolades as well as a host of gold medals, trophies and awards for its outstanding wines.

WINEMAKER'S NOTES

A rather enticing blend of Marlborough Chardonnay from a block managed by the dynamic Melissa Tripe, for the Wiffen family. The vineyard, in the Southern Valleys sub-region yields fruit that is crushed and pressed, with both fractions of free run and pressings being handled separately. 100% fermented in French oak barriques (26% new) from varying coopers and grain/forest origins. The majority was inoculated with a cultured yeast (Laffort VL2) and a couple of barrels left to ferment with whatever strange yeasts were floating around in the winery. Lees stirring (battonage) occurs fortnightly until August/September. Some of the barrels undergo a partial secondary (malolactic) fermentation. After a final blending session the wines were racked to stainless steel tank and left on full yeast lees until bottling preparation. Contains Sulphites, no Fining Statement required.

TASTING NOTES

Our classically styled 'Barrique Fermented' Chardonnay from the clay and alluvial soils of Marlborough. Ripe summer stone fruits, refreshing citrus oils and toasty oak is balanced with layers of brioche, restrained butter-scotch, sandalwood and clove notes. Richly textured, with a mouth filling presence and fine freshness.

