

Westbrook

VINEYARD & WINERY

CHARDONNAY Waimauku 2018

WINE FACTS

Vineyard: Westbrook Waimauku Estate

Harvest Info: Hand-picked, cl 95/Mendoza 21 March 2018

Brix at Harvest: 20-20.3

PH Bottled Wine: 3.20

Residual Sugar: 2.8g/l

Alcohol: 13.1%

WINEMAKING

Westbrook is a boutique winery which has successfully combined 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

Each of the two clones of chardonnay we have here on our clay soils (B95 and Mendoza) were handpicked separately. Clean chilled fruit was pressed and the juice components settled, racked and fermented with a cultured yeast (Laffort VL2) in a selection of new (21%) and older French oak barriques – of varying Coopers (DAMY, MERCUREY, GARONNAISE, ERMITAGE) and forest origins (ALLIER, TRONCAIS, LES BERTRANGES, JUPILLES). Post ferment the barrels were stirred (battonage) monthly, before tasting and topping. Some of the barrels undergo a partial secondary (malolactic) fermentation, more for textural amelioration...it tends to be for a component of the blend rather than an obvious character. After a final blending session the wines were transferred to stainless steel tank and left on full yeast lees until bottling preparation. Once racked off yeast lees, the wines were fined and filtered for bottling. Every vintage offers a different reflection of the land and people...the story continues...

Contains sulphites.

TASTING NOTES

Handpicked Chardonnay from clay soil origins – elegant, toasty with citrus drive. An expansive presence is guided with deft hand – earthly scented with an ever-evolving savoury stance.

