

MOUTERE CHARDONNAY 2016

BOBCAMPBELL.NZ

Bob Campbell MW, September 2017

5 Stars & 97 Points

Rich, weighty chardonnay with intense toast, mineral, oyster shell, white peach, nectarine, gingernut biscuit and spicy French oak flavours. A less focused, broader style than usual, with good complexity and obvious power. Drink 2017 to 2024.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, September 2017

5 Stars & 19.0 / 20 Points

Bright straw-yellow colour with light golden hues, paler on the rim. The nose is elegant in proportion with a tightly bound core showing complex layers of white and yellow stonefruits, subtle mealy notes, creamy and nutty barrel-ferment elements with some oak toast and smoke. The nose has freshness allied to intensity, revealing mineral suggestions that lend finesse. Medium-full bodied, the palate is rich and well-concentrated with a complex layering of white and yellow stonefruits with citrus fruit and mealy detail, along with nutty lees and oak. Subtle flint and mineral nuances add interest. The palate has vibrancy and vitality, with underlying power, along with fresh, lacy acidity underlining the fruit. The concentrated core has good linearity and fine textures, and the wine carries to a long and sustained finish of stonefruits and nuts. This is a well-concentrated, rich, complex layered Chardonnay with stonefruit, mealy and nutty notes on a fresh, vibrant palate. Match with grilled and roasted seafood, poultry and pork over the next 5+ years. Mendoza clone fruit from the Neudorf 'Home' and 'Rosie's' blocks, Upper Moutere, WBP and fully indigenous yeast barrel-fermented with high solids to 13.5% alc., the wine aged 12 months on lees in 11% new French oak, with batonnage and 100% MLF, then given a further 4 months on lees in tank. Certified BioGro organic.

WINE ANORAK

Jamie Goode, October 2017

94 Points

Finely spiced with keen citrus fruit and good acidity, this is tightwound and complex, showing precise flavours of pear, lemons and a bit of grapefruit pith. There's a bit of warm spiciness from the oak, but it's well integrated. With high acidity and restrained fruit ripeness, this has all the ingredients needed for happy development in bottle over the next 10 years. Great concentration and intensity, but no heaviness. Currently very tight and backward, as you'd expect.