



Reviews & Accolades

CHARDONNAY 2016

BOBCAMPBELL.NZ

Bob Campbell MW, May 2018

5 Stars & 95 Points

Fresh and flavoursome chardonnay with grapefruit marmalade, apricot, peach, brioche and flinty/mineral flavours. Satisfyingly complex wine with a great texture and very lengthy finish. A bright, high energy wine that promises to develop well with bottle age. Drink 2018 to 2024.

CAMDOUGLASMS.COM

Cameron Douglas MS, June 2018

94 Points

Very attractive bouquet of Chardonnay with aromas and flavours of roasted cashew and brazil nut, baked yellow stone fruits and baking spices. Dry with a decent weighty structure, medium+ yet balanced alcohol, similar level of acidity and a wild honey and citrus layer. Quite complex with a lactic and wild honey bite, tasty and very moreish. Lengthy finish, balanced and well-made. Drinking well now and through 2024.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, May 2018

5 Stars & 19.0- / 20 Points

Bright, light golden-yellow colour with some depth and lighter lemon hues on the rim. The nose is softly full with broad and voluminous aromas of ripe, savoury yellow stonefruits and citrus fruit along with complex nutty lees and oak notes. The aromas form a deep and densely packed core with a layer of mealy-nutty and flinty-mineral elements. Medium-full bodied, the palate has a rich heart of sweetly ripe yellow stonefruits and citrus fruit entwined with a complex layer of nutty lees and oak with mealy elements. The fruit is enlivened by fresh, lacy acidity which balances a rich, near unctuous core with barrel-ferment creaminess. The flavours are detailed and the wine possesses underlying power carrying the palate to a very long finish. This is a rich and luscious Chardonnay with stonefruit and citrus fruit complexed by mealy and nutty elements with excellent acid balance. Match with roasted and grilled seafood, poultry and pork over the next 4-5+ years. Fruit from ungrafted vines, over 30 y.o., hand-picked and 60-70% WBP, indigenous yeast fermented in puncheons to 13.5% alc., the wine aged 12 months on lees in 30% new oak, undergoing MLF.

THE LISTENER

John Saker, May 2018

First up: open early and decant. The wine's reductive flinty complexity tones down over time. However, the fruit is never submerged; it is bright with attractive sweetness and poise. This is an intense, urgent style that should be served with food (preferably seafood).