



MATAKANA ESTATE

NEW ZEALAND

Matakana Estate Terroir Selection

Chardonnay 2016

Matakana

Vineyard/Winemaking

Barrel-fermented Chardonnay is made in a unique way to other styles of white wine. Firstly, we hand pick and then whole bunch press the grapes. This is a gentle process that helps reduce any bitter characteristics and extends the ageing potential of the wine. The resulting juice is settled overnight and racked, then left to begin fermentation naturally using the wild yeast that was present on the grapes and in the winery. We control the ferment in tank until about 60% of the sugar has been fermented, then we transfer the wine to barrels, 1/3 new, 1/3 once used, 1/3 twice used. The wine stays in the barrels for 9 months and incorporates flavour and texture from the yeast lees left after fermentation and also from the oak. About 25% of the wine will also go through malolactic fermentation, which adds complexity and a creaminess on the palate. The wine is brought out of the barrels after 9 months, stabilised and fined and then bottled. The wine is ready in February of the year after harvest.



2016 Vintage Conditions

The 2016 harvest began with great flowering and the vineyards had a healthy crop level. The early part of the summer was good, which had us positive about the quality of the grapes. Some rain and warm weather in late February caused a few issues, but we managed to get a limited harvest in, and the quality was very good.

Tasting Notes

The Mendoza Chardonnay clone always gives us a fantastic mix of citrus, fig and a little melon flavour. Our winemaking techniques compliment that with a mix of cashew nut, subtle oak and buttered toast characters. The palate is soft and round, with a little background acidity that keeps the flavour persistent.

Suggested Food Matches

Try this with grilled shellfish, simply roasted chicken or snapper fillet with a creamy fennel sauce.

Technical Details

Alcohol: 13%	Acidity: 4.9 g/l	Residual Sugar: 0.5 g/l
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