



Black Cottage

Chardonnay

Marlborough New Zealand 2020

Sustainably Grown

Harvest & Winemaking notes:

Covid-19 made harvest 2020 extremely challenging but it was an epic vintage quality wise. A warm, dry season with cool nights, typical of Marlborough, led to good acid levels. The season produced pristine fruit with beautifully ripe flavours. The rare Swiss clone 2/23 chardonnay grapes were sourced from a single vineyard in the Wairau Valley. The wine was fermented on light solids, followed by full malolactic fermentation and aged on French oak.

Winemaker: Sanna Stander

Tasting notes:

Bright hay in colour, the bouquet has citrus and mineral notes mingled with toasty vanilla bean and burnt lemon butter flavours. Undertones of macadamia nut and lemon balm come together. The palate is textural and is well-balanced with great freshness and focus.

Pairs well with fish or cream based dishes.

Analysis:

SUB-REGION	Wairau Valley
SOIL TYPE	Alluvium
VARIETIES	Chardonnay
PH	3.46
TA	5.4 g/l
RS	2.5 g/l
ALCOHOL	12.5%

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