



CLOS DES PIERRES CHARDONNAY 2021 MARLBOROUGH

VARIETIES	Chardonnay
VINEYARDS	The Spring & Brookby Hill
SUB REGION	Wairau & Southern valleys
SOIL TYPE	A complex mix of loess, clay and gravel
VINE AGE	26 years
CLONES	Mendoza, B95, Clone15
AGING	11 months in French oak cuves
CASE PRODUCTION	800
PH	3.45
TA	5.9 g/l
RS	<1g/l
ALCOHOL	13%

Clos des Pierres is French for place of stones and gives reference to The Spring Vineyard which has extremely stony soils.

THE SEASON

Crops were down due to early spring frosts and a cold, wet flowering period. Summer was incredibly dry, and this led to an early harvest. The fruit quality this year was outstanding. 2021 vintage wines are exceptional!

HARVEST

Grapes were hand harvested from the The Spring Vineyard and from our high density planted Brookby Hill Vineyard.

WINEMAKING:

Grapes were lightly whole bunch pressed and the juice naturally fermented. The wine was then aged for 11 months in 4,500L French oak cuves. Full malolactic fermentation occurred.

TASTING NOTES:

Bright lemon in colour, the bouquet offers aromas of toasted almonds and Meyer lemon mingled with struck match. On the palate the wine is bright and focused, opening up to layers of stone fruit and lemon curd, over hazelnuts and just a touch of toasted oak. The artisan winemaking approach has resulted in a classic and elegantly textured chardonnay, with natural fruit sweetness, good acidity and a long, pure finish.

WINEMAKER:

David Clouston

Unfined | Unfiltered | Vegan