

Nutcracker

Chardonnay 2018 Marlborough NZ



WINEMAKER'S COMMENT

Handpicked from 24 year old Mendoza vines, this wine is very expressive with many layers. The palate is rich and full bodied yet displays a tightly structured minerality typical of the clone. Abundant flavours of stone fruit and citrus with hints of nuts, the finish is beautifully supported with elegant oak and good acidity.

VINEYARD

Certified Organic by BioGro New Zealand.

Organically managed, each plant is shoot thinned and lightly leaf plucked to provide ideal light penetration and even ripening. Very low yields ensure excellent flavours with the cool climate providing finely balanced acidity.

HARVEST & WINEMAKING

A wine created by nature's elements. The grapes are handpicked, whole bunched pressed, and the juice run directly into French 500L oak puncheons. Wild yeasts from the vineyard provide a natural fermentation. The wine is left to develop in barrel for 12 months.

Cellaring potential – will mature gracefully over the next 7 years.

ANALYSIS

alcohol	13.0%
total acidity	6.7 g/l
residual sugar	0.5 g/l



WALNUT BLOCK
WINES

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