TASTING NOTE

SOUND OF WHITE 2019 CHARDONNAY

CATALINA SOUNDS
MARLBOROUGH
NEW ZEALAND

WINEMAKER COMMENTS

The 2018/2019 growing season wrapped up with exceptionally clean fruit and low yields that developed excellent concentration and flavour. January through March was hot and dry with little rainfall and combined with the low yields, meant harvest started earlier than usual. It also allowed picking decisions to be made in the vineyard on flavour and reaching optimum ripeness. **Matt Ward**

The 2019 Sound of White Chardonnay is a youthful wine that will reward being decanted or cellaring. Best served closer to room temperature, the wine displays ripe citurs, granny smith apple and freshly buttered toast. The palate is precise and well defined by vibrant acidity with perfect texture in the mid-palate and a beautiful long finish. Any chardonnay lovers dream wine!

GEOGRAPHICAL INDICATION

100% Sound of White Vineyard, Waihopai Valley, Marlborough.

VINEYARD

Only the third release of Sound of White Chardonnay. Two hectares of eight year old Sauvignon Blanc was grafted over to Chardonnay (clone B95) in 2013 on a beautiful, clay rich site at Sound of White Vineyard. This strong clay presence provides an inherent richness and density to the fruit, ideal for the style of Chardonnay that we're aiming to produce.

WINEMAKING

Fermented in 500L puncheons (15% were new) and solely indigenous yeast from the vineyard.

ANALYSIS

Alcohol 12.5%
pH 3.19
Acid 5.9g/L
Sugar 0.5g/L

CELLARING POTENTIAL

Enjoy over the next 8+ years when cellared correctly.

FOOD MATCH

Great to pair with savoury dishes such as goats cheese, ceviche, smoked trout and pungent wish-rind cheeses.

