

# CHARDONNAY – NOVUM

Marlborough



**APPELLATION:** Central Wairau Plains

**BLEND:** Chardonnay

**WINEMAKER:** Will & Rachel Hoare

**VINEYARD:** \_\_\_\_\_

Will and Rachel buy small parcels of grapes from established vineyards in special sites to make the very best wine they can. Fruit for this wine was grown in an old alluvial riverbed, with soils of exposed greywacke rock, imparting a definitive flinty character to the wine. The vines are 35-years-old Mendoza clones – a rare find in Marlborough.

**VITICULTURE** \_\_\_\_\_

This parcel in the Central Wairau Plains is farmed sustainably (SWNZ) using some biodynamic principles.

**WINEMAKING:** \_\_\_\_\_

Fruit is handpicked and whole bunch are pressed and left to settle overnight before being racked to French barriques for wild primary fermentation. The wine then spends an additional 11 months in barrel (10% new oak), where it goes through a wild malolactic fermentation, with the lees stirred on the full moon.

**WEBSITE:** <https://www.novumwines.co.nz/>

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Flinty with citrus and orchard fruit on the nose. Textural palate with bright acidity, showing fleshy yellow fruits, oatmeal and river stone characters. The finish is long and complex.