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. Novum Chardonnay comes from a single vineyard in the Brancott Valley sub region. Fruit for this wine was grown in an old alluvial riverbed, with heavy clay loam soils. The vines are 40-years-old Mendoza clones – a rare find in Marlborough. The Hoare's have recently found out that their Chardonnay vines are the oldest in New Zealand!

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 using a very low maceration press cycle. The juice and light lees racked to French barriques with a small addition of lees stored from last year's vintage just prior to the wild primary fermentation. The wine then spends an additional 10 months in barrel (10% new oak), where it goes through a wild malolactic fermentation, with the lees stirred on the full moon. Unless deemed necessary by the vintage, the wine is bottled unfiltered and unfined, with just a small amount of sulphur added to help the wine age.

TASTING NOTES:

Flinty with citrus and white peach on the nose. Textural on the palate with very fine acidity, showing fleshy yellow fruits, oatmeal and oyster shell characters. The finish is long and complex.

WEBSITE: https://www.novumwines.co.nz/

This wine is suitable for vegans and vegetarians.