

Offshoot

Chardonnay 2019

TASTING NOTES

Intense, stone fruit nose with a touch of matchstick edginess. The palate is ripe, showing peach and apricot fruit notes. This is a complex, full bodied Chardonnay with plenty of texture and character.

TECHNICAL DETAILS

Harvest Date	April 2019
Alcohol	12.8%
Total Acidity	5.8 g/l
Residual	.91 g/l
Sugar	
Bottling Date	June 2021

VINTAGE CONDITIONS

The 2019 growing season was very warm and caused drought conditions in some parts of Marlborough. As our vineyards have good water security, we were able to avoid any issues arising from water stress. The vintage itself was very enjoyable. The rain stayed away, allowing us to pick the grapes at optimum ripeness. Quality will be very high across all varieties from the 2019 vintage.

VINIFICATION

Fruit sourced from 30-year-old Mendoza Chardonnay vines at our Home Block located next to the winery on Rapaura Road. The grapes were handpicked and whole bunch pressed. Settled juice was then fermented in large format 900 litre French barrels. The wine was aged on its lees for 12 months before a further three months of aging in tank. During this time, the wine went through full malolactic fermentation.

ACCOLADES:

4.5 STARS – Winestate Magazine, November/December Edition 2021

This youthful, savoury wine was handpicked at Rapaura from 30-year-old vines and fermented and matured for a year in large (900 litres) French oak barrels. Bright, light lemon/green, it is mouth filling, with fresh acidity, very good intensity of ripe, citrusy peachy flavours, biscuity notes adding complexity, and obvious aging potential.

SILVER – The Marlborough Wine Show, October 2021



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4.5 STARS – Michael Cooper Wines, October 2021

Estate-grown at Rapaura, the very youthful 2019 vintage (4.5) was hand-picked from 30-year-old vines, fermented with indigenous yeasts in large (900 litre) French Oak barrels (35% new) and wood-aged for a year. Bright, light lemon/green, it is fresh and full-bodied, with ripe, citrusy, peachy biscuity flavours, showing very good intensity and complexity, balanced acidity, and obvious potential. Best drinking 2023+.*

