Circa 77 Chardonnay

2020



93 POINTS

Halliday Wine Competition 2022

August 2021

70% barrel fermented (wild), the balance in tank. Matured for 9 months, bâtonnage throughout, mlf blocked. Very fine, pure and mineral; this gives petit Chablis a solid run for its money. Crushed oyster shell, green pineapple, nashi pear, lemon zest and the requisite salty acidity. Really quite exciting when viewed through Chablis-coloured glasses.

90 POINTS

Ray Jordan | The West Australian

October 2021

Pretty complete package for a wine of this price. It was a super year in Margs to begin with. This is designed as an early drinking chardonnay and delivers on all fronts. Plenty of stone fruit with a little honeydew melon edge with the faintest influence of older oak. it has a creamy, soft texture with a squeeze of lemon and grapefruit to give it purpose through to the finish.

89 POINTS

Aaron Brasher | The Real Review

September 2021 Aromas of melon skin, white peach, spice, nettles and white flowers. Bright and fresh flavours, just-ripe white stone fruit, grapefruit, green melon and a lick of nutty oak. Fruit driven and lively.

92 POINTS & 4.5 STARS

Sam Kim | wineorbit.co.nz

August 2022

An elegant rendition, the bouquet shows white flesh stone fruit, nougat, oatmeal and popcorn nuances, followed by a beautifully supple palate offering ripe fruit flavours with stylish complexity, finishing long and creamy. At its best: now to 2026.

