

Offshoot

Chardonnay 2021

Ripe apricot and citrus

TASTING NOTES

The 2021 *Offshoot* Chardonnay shows a layered nose of ripe apricots and citrus characters, with a hint of toasted almonds and vanilla oak notes. Stone fruit continues through to the palate where the creamy elegant mouthfeel integrates beautifully with the French oak. The wine shows excellent structure with fruit weight on the finish. The wine can be enjoyed now but will also develop and evolve over the next 5 years.

TECHNICAL DETAILS

Harvest Date	March 2021
Alcohol	13.6
Total Acidity	6.0 g/l
Residual	0.64 g/l
Sugar	
Bottling Date	July 2022

VINTAGE CONDITIONS

At the start of the growing season, we had several frost events affecting isolated areas in Marlborough. During flowering there was a cold spell of weather, which had a significant effect on the region's fruit set. While this affects the yield, it can help promote concentration of aromas and flavours in the grapes. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions to pick at optimum ripeness.

VINIFICATION

Chardonnay from 30-year-old vines off our Home Block on Rapaura Road were used. Handpicked fruit was gently pressed, 100% free-run juice was immediately filled to large oak casks for a high solid, indigenous fermentation. Following fermentation, 100% went through natural malolactic fermentation. The wine was aged in barrel on lees for 12 months and a further 3 months in tank before being bottled. The oak regime consisted of 100% French oak, 30% of which were new.

ACCOLADES:

93 POINTS – Cameron Douglas MS, February 2024

A deepening golden-hued appearance with a vibrant and rich bouquet of roasted nut and peach, a lees autolysis, grapefruit and red apple. A dry wine touches the palate with a core of textures from fine tannins to acidity then complexity from lees and time in wood. A rather delicious wine with many food pairing qualities. Nice complexity and decent length. Well made and ready to drink from 2024 through 2028.



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5 STARS – Michael Cooper, NZ Wines, Nov 2023

The stylish, very finely balanced 2021 vintage was estate-grown in the Home Block at Rapaura, hand harvested from mature vines, and fermented with indigenous yeasts in large (900 litre) French oak cases, on the basis that 'big barrels show fruit'. Bright, light yellow/green, it is fragrant and full bodied, with rich peach and grapefruit flavours, gently seasoned with biscuity oak, and a savoury dry lingering finish. A weighty, youthful wine, already drinking well, it should be at its best 2025+.

SILVER – 2023 National Wine Awards, Oct 2023

GOLD – Aotearoa Regional Wine Competition, Sept 2023

92 POINTS – Bob Campbell, Real Review, Aug 2023

Made from hand-picked grapes from 30-year-old vines. Fermented and matured in 900 litre French oak barrels. Vibrant, high-energy wine with apple, grapefruit, oyster shell, ginger and hazelnut flavours.

GOLD – International Cool Climate Wine Show 2023, Aug 2023

Stone fruit with grapefruit citrus – delicate vanilla spice and brioche – subtle creamy texture mid-palate supporting defined stone and citrus fruit – lemon and grapefruit undertone with soft lees and persistent finish.

4 STARS – Cuisine, August/September Issue 2023

