



LUNA

ECLIPSE CHARDONNAY 2020



VINTAGE & VINE

From the start of the 2019/2020 growing season things looked promising! Great, even bud burst with only a few relatively minor frost events. We went into this critical part of the season in the best shape yet in terms of our organic regime, with full undervine cultivation completed along with extensive spring inter-row cropping to ensure the vines had the best possible start. Conditions through spring were relatively normal; plenty of wind, some rain but not too much! With a classic Martinborough North West/South West flow. Flowering was very successful and a good sized crop was on the cards! The ripening season was long and dry but not overly hot. If one had to make any complaint at all it may have been that it was perhaps a little too dry! As we practice dry farming there was definitely signs of water stress in the canopy across some of the blocks. Welcome rain arrived just after the start of harvest but in the main conditions for picking were excellent and we had the rare pleasure of picking exactly when we wanted too! I feel strongly that 2020 will go down in the books as a great vintage for Martinborough.

STATS

pH 3.35

TA 4.8 g/L

RS <1 g/L

Alc 13 %

Bottled July 2021

WINERY

We work hard to do as little as possible with this powerful, mature vine fruit! Upon receipt into our cellar the fruit is hand sorted before gentle whole bunch pressing. The free run is sent directly to 500L French oak puncheons. The press fraction is sent to tank for 24 hours cooling to settle out the heaviest press lees. Following this the juice is transferred to 500L French oak puncheons. This is pretty much the extent of winemaking inputs. Fermentation was spontaneous and MLF carried out on its' own and is 100%. This wine spent 11 months in barrel before being transferred, lees and all, to a temperature controlled stainless steel tank for an additional 9 months on full lees. This wine has not been fined but did get very lite filtration immediately prior to bottling in July 2021. A small amount of sulphur dioxide was added for preservation. No animal products were used.

TASTING NOTE

Clear and bright appearance with a shimmering pale gold colour. No mistaking the cool climate chardonnay vibe; White fleshed peach & grapefruit with sea spray like flinty minerality. Some nice, in tune oaky bass notes add some subtle volume. Plenty to sniff and geek out about if so inclined.

Superfine to taste! Love the powdery texture, a trimmed and toned package, all very nervy and energetic, crackling with tension. A real elegant mover though, with delicious citrus and peach flavours in the curl of the finish.

So delicious and drinkable right now but will absolutely go the distance in the cellar if that is what is desired. At its best from 2023 onwards.

FOOD MATCH

Delicious paired with pan roasted crispy skin snapper fillet, chunky oven chips and beurre blanc