

Chardonnay

2018



5 STARS

Michael Cooper's Buyer's Guide 2021

February 2021

Strapping yet delicate, richly flavoured yet subtle, this sophisticated North Canterbury wine is one of the country's best Chardonnays grown south of Marlborough. Muscular and taut, it typically offers a seamless array of fresh, crisp, citrusy, biscuity, complex flavours and great concentration and length. Estate-grown at Waipara, it is based on ungrafted, Mendoza-clone vines (about 30 years old), hand-picked and given lengthy oak aging ... The 2018 vintage is bright, light yellow/green, with a rich, smoky, fragrant bouquet. Weighty, concentrated and youthful, it is powerful, with deep stone-fruit flavours, finely integrated oak, impressive complexity, and a long finish.

92 POINTS

Cameron Douglas MS | camdouglasms.com

March 2020

Bold toasty, woody, nutty and fruity bouquet with intense aromas of brazil nut and baked yellow peach, vanilla and baked custard, red apple and a creamy-cheese note. On the palate - full-bodied, creamy and toasty, no mistaking the sweet vanilla oak moments, baked goods and yellow orchard fruit flavours. Medium acidity, fine wood tannins, gently salivating acidity and lengthy finish. Familiar and very easy to imbibe. A lovely drink now and through 2023.

5 STARS & 95 POINTS

Sam Kim | wineorbit.co.nz

March 2020

Stunning and immensely complex, the wine shows ripe peach, grapefruit, vanilla oak, flint and oatmeal characters on the nose, leading to a wonderfully weighted palate that offers outstanding depth and richness, backed by silky texture and bright acidity, finishing impressively long and gloriously satisfying.

GOLD MEDAL

The Six Nations Wine Challenge | sixnations.com.au

February 2020

Big cherry and flinty nose. Great intensity and concentration. Complex and rich; long finish with grapefruit citrus Reductive. Carries over to palate. Too much. Mild yellow; developed; very sulfidic and smoky; oaky; developed; rich but a tad clumsy. Sulfides rule. Sulfitey and lean; exotic.

94 POINTS & 4.5 STARS

Bob Campbell MW | bobcampbell.nz

March 2020

Intense, richly-textured chardonnay with ripe peach, stone fruits, saline-mineral, struck flint, vanilla, brioche and nutty oak flavours. A generously-proportioned and complex chardonnay.

19/20 POINTS

Joelle Thomson | Drinksbiz

June/July 2020

".... The free draining stony soils lie in the lee of the Teviotdale Range, which protects the region from strong easterly coastal winds, creating a favourable growing climate with hot days and cool nights. This enables the grapes to retain great acidity, which adds intense freshness to the wines, especially notable in the great whites from here. This wine was made from hand-harvested grapes whole bunch pressed into large French oak puncheons and fermented with wild yeasts then matured on yeast lees in barrel. The wine is creamy, dry, fullbodied and savoury with an incredibly refreshing taste of ripe, citrusy grapefruit and a lingering finish."

EXCELLENT

Mark Henderson | Otago Daily Times

May 2020

Brooding nose offering struck match and a saline, seashell-like note with oak nuances in support. Tropical fruits and pineapple pop their heads up, too. Structure here, creaminess, with tropical and stonefruits melding with citrus and almond-led nuttiness on the long close. Grows perceptibly in the glass, real acid drive adding freshness to a smart package.

Phil Parker | Ponsonby News, NZ

May 2020

Big and bold. Pretty well leaps out of the glass and says, 'Hey, take me on!'. Grapefruit, funky, 'reductive' style, yeasty mineral aromas. In the mouth, the funky aspects take a back seat and the palate opens up with ripe grapefruit, toasty hazelnut, canned peach and a long finish.

5 STARS

Yvonne Lorkin | www.yvonnelorkin.com

March 2020

The vines that pump out the fruit from which this chardonnay is crafted are over 30 years old... Hand-picked after a super-hot summer, then whole bunch pressed and the juice was immediately put into large French Oak puncheons – 70% were older so that not too much oak flavour would be picked up. Then it was fermented 'wild' and aged on its lees before going through a natural malolactic ferment which softens the acids and brings in a layer of creamy complexity. Aroma-wise it's a riot of peach, apple, grapefruit and caramelised spices, while the palate is seriously juicy and supported by solid acidity and seductively rich textures. 2018 shined light on this chardonnay and I love it!

92 POINTS

Rebecca Gibb MW | Vinous

November 2020

This is not your shy and retiring Chardonnay. Rich toasty notes, struck match and smoky bacon characters combine with ripe peach-like flavors. Although it is midweight in style, it's a real mouthful of barrel-fermented Chardonnay, giving a firm, almost chewy impression, albeit in an appetizing way. This needs a couple of years in bottle to shed its oaky shackles.

92 POINTS

Simon Nash MW, Barry Riwai, Oliver Styles | WineNZ magazine

November 2021

Toast, char, smoke and flint all interplay and are hard to pull apart. Complexity is balanced with ripe peachy fruit and full weight on the palate that as oodles of drive. Full on charry and forward. Bright gold, quite assertive wetstone/mineral and also rich notes too, on the palate, 2 elements, wetstone and ripeness of fruit, some jazzy acidity plays in the background too.