



CABLE BAY RESERVE CHARDONNAY 2018 Awatere Valley, Marlborough

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Chloe Somerset
VARIETIES	100% Chardonnay
VINTAGE	2018
REGION	Awatere Valley
VINEYARDS	Rocky Vineyard
ALCOHOL	13.0%
SWEETNESS	Dry
FERMENTATION/AGING	Wild fermented and matured in French oak for 12 months
CELLARING POTENTIAL	Enjoy now and for the next 10+ years.

TASTING NOTE

My wine of the vintage. It has a huge nose of pear, lime, cinnamon and applewood-smoke with aromatic tension and complexity. As the jaune de nickel colour suggests; the palate is intense and mouth-filling but with finesse rather than weight. It is salty and mineral, with great structure, nutty creaminess and beautiful focus and length. Regularly mistaken for white burgundy, but when you look more closely, is a brilliant and true expression of our site.

FOOD MATCH

Buttered grilled fish with almonds. Cheese match – Gruyère or Comté

VINEYARDS

This wine is from predominantly Mendoza clone Chardonnay vines grown on a single vineyard site in our estate owned Awatere Valley Vineyard. A beautiful sub-region of Marlborough, it features natural terraces leading down to the Awatere River. The soils graduate from a heavy stony base to fine river silt. Typically, stony soil will provide wines with lifted aromatics while the river silt soils add weight and texture to the palate. The vines are closely planted, on these stony, low vigour soils and the region benefits from low rainfall. As a result the Chardonnay that grows here is low yielding, and of premium quality.

WINEMAKING

The ripe fruit was harvested early in the morning whilst the grapes were nice and cool, transported to the winery, and immediately pressed. The juice was allowed some air contact between press and tank to deepen the flavour profile. It was then transferred directly to barrel, leaving textural Chardonnay juice to enter wild yeast fermentation. Following barrel ferment, the wine aged in oak (17% new) on full lees for 12 months before assemblage.