



CABLE BAY CHARDONNAY 2018

Waiheke Island

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
VARIETY	100% Chardonnay
VINTAGE	2018
REGION	Waiheke Island
VINEYARDS	Home Block, Edwards Vineyard
ALCOHOL	12.5%
SWEETNESS	Dry
FERMENTATION/AGING	Barrel fermented in French Oak Puncheons & Barriques- 22% new
CELLARING POTENTIAL	Up to 10 years, and drinking well now

TASTING NOTE

Brioche, lemon blossom, fresh nectarine and a 'struck match' flintiness embellish the nose. Fine phenolic texture and a mineral acidity form the building blocks of a charming palate. Impressive fruit concentration and creamy mid-palate weight create a wonderful generous mouthfeel, defined and focused by the aforementioned structure to provide a wine with incredible presence and persistence.

VINEYARDS

Two vineyard sites located at the Western end of Waiheke Island hold the plantings that grew this wine. The vines are managed using traditional viticultural techniques. Within these vineyards, we grow four different clones of chardonnay; each contributing individual characters to the final blend, resulting in a confluence of fruit and complexity.

WINEMAKING

The grapes were hand harvested and whole-bunched pressed. The settled juice was then run off to French oak puncheons and barriques for fermentation, where the indigenous yeast strains naturally residing in our vineyard were encouraged. The wine was matured on yeast lees in barrel for twelve months, which has created incredible depth and texture. The final blend was a selection from three individual batches, and is proudly expressive of the site upon which it was grown.