



## CABLE BAY CHARDONNAY 2020

### 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).

<b>WINEMAKER</b>	Chloe Somerset & Ross Anderson
<b>VARIETY</b>	100% Chardonnay
<b>VINTAGE</b>	2020
<b>REGION</b>	Waiheke Island
<b>SINGLE VINEYARD</b>	Estate Vineyard
<b>ALCOHOL</b>	13.0%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	See 'Winemaking' below for details
<b>CELLARING POTENTIAL</b>	Drinking beautifully now, and enjoy for the next 10+ years

#### TASTING NOTE

From grapes grown on naturally low yielding, 23 year old vines, this wine is vibrant and complex. Lemon blossom, peach, melon and earthy clay pot aromas complement a fresh and focused palate. Fine phenolic texture and mineral acidity add depth and length respectively. The salinity from the ocean, subtle oak influence, together with juicy tree fruit notes from the grapes, round out what is truly a charming wine.

#### VINEYARDS

This wine is a blend of Chardonnay clones 15, 95, 6 and 548 grown on a single vineyard site in our estate owned Waiheke Island Vineyard. We are located on the sun-drenched, western side of the island, facing Rangitoto Volcano. We have predominantly mineralised clay soils over Jurassic era rock. Typically, this type of geology and soil will provide wines with great mid-palate weight and minerality. Our viticulture is meticulous, with the aim of balanced, healthy vines, which bear beautifully ripe grapes with intense concentration of natural Chardonnay characteristics. Harvesting perfect fruit is our first priority.

#### WINEMAKING

The ripe fruit was hand-harvested early in the morning whilst the grapes were nice and cool, transported across the road to the winery, and immediately whole bunch pressed. It was then pressed directly to barrel, leaving textural Chardonnay juice to enter wild yeast fermentation. No malolactic fermentation on this wine, to preserve the natural acidity of our warmer sub-tropical climate. Following barrel ferment, the wine aged in second use oak puncheons and barriques on full lees for 12 months before assemblage, and then a further 5 months integrating together as a blend in tank, before bottling.