CABLE BAY

VINEYARDS

CHARDONNAY 2021

AWATERE VALLEY · MARLBOROUGH



VARIETY	100% Chardonnay
VINTAGE	2021
REGION	Awatere Valley, Marlborough
SINGLE VINEYARD	Rocky Vineyard
HARVEST DATE	24th March
YIELD	0.4kg/vine
ALCOHOL	13.5%
SWEETNESS	Dry
ACIDITY	5.8g/L
VINIFICATION	Wild fermented and matured in French oak for 10 months
CELLARING POTENTIAL	Drinking beautifully now, and enjoy for the next 10+ years
PRODUCTION	200 cases
RRP	NZ$42.00

TASTING NOTE

This wine has tension, depth and complexity. Lemon tart, poached pears, cinnamon quill and delicate flinty smoky aromas. The palate is packed with flavour, silky in feel, vibrant, zingy and long. There's a creaminess from the malolactic fermentation, which brings a moreishness to the freshness. It has great phenolic structure and beautiful focus. The mineral elements reflect the river stones and fossilised shells that the vines grow on in our vineyard.

VINEYARDS & VITICULTURE

Our Rocky Vineyard is accredited with Sustainable Winegrowing NZ and is entirely owned and managed by Cable Bay Vineyards to ensure we produce the best quality fruit possible. We practice regenerative viticulture. Our vineyard was planted in 1996 on natural terraces stepping down to the Awatere River. The vines are closely planted at 4467 vines/ha which results in lower yields of top-quality fruit. The plantings are predominantly Mendoza clone Chardonnay vines.

WINEMAKING

The perfectly ripe fruit was hand-harvested early in the morning whilst the grapes were nice and cool, transported to the winery, and immediately pressed. The juice was oxidatively handled to define the citrus flavour profile. It was then transferred directly to barrel, leaving textural Chardonnay juice to enter wild yeast fermentation and full malolactic fermentation. The wine aged in seasoned French oak on full lees for 10 months before assemblage and bottling.

ABOUT THE ROCKY VINEYARD

Our Rocky Vineyard Chardonnay emerges from one of Marlborough's most distinctive sites, located in the Awatere Valley on ancient river terraces.

This is one of Marlborough's oldest Chardonnay plantings, established at high density on just one of three such sites in the region. The subsoil of alluvial gravel with fossilized shells and river stone delivers the mineral backbone that defines this wine, while coastal proximity infuses it with subtle salinity.

This vineyard rarely gets frost, but in the spring of 2020 a frost hit, damaging the new shoots growing. It reduced our yields to less than 500g/vine but created something special – grapes of great concentration and depth.

A rare wine where the stars aligned.

"A full bouquet of ripe stone fruit and barrel scents — Brazil-nut, wood smoke and developing complexity. Full-bodied, rich and satin-textured. Flavours of nectarine and green-gage plum, toasty wood spices with a hint of butterscotch, baked apple and peach then citrus pith. Dry, complex, spiced and lengthy; best from late 2025 through 2030." ***94+ pts — Cameron Douglas MS***

"Bright gold. Opens with a reductive nose of flint, grilled lemon and sea-salt. Notable nutty development on the full-bodied but structured palate, with a firm spine of acidity and satisfying chewiness. Has come around and should be enjoyed over the next few years. Drink 2025–2029." ***91 pts — The Real Review (Stephen Wong MW)***