CABLE BAY

VINEYARDS

CHARDONNAY 2021

WAIHEKE ISLAND · AUCKLAND



VARIETY	100% Chardonnay
VINTAGE	2021
REGION	Waiheke Island, Auckland
SINGLE VINEYARD	Waiheke Vineyard
HARVEST DATE	12th February
YIELD	1.6kg/vine
ALCOHOL	13.0%
SWEETNESS	Dry
ACIDITY	6.8g/L
VINIFICATION	Wild fermented and matured in French oak for 12 months
CELLARING POTENTIAL	Drinking beautifully now, and enjoy for the next 10+ years
PRODUCTION	450 cases
RRP	NZ$48.00

TASTING NOTE

From grapes grown on naturally low yielding, old vines, this wine is vibrant and complex. Grapefruit, peach 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, oak influence, together with juicy tree fruit notes from the grapes, round out what is truly a charming wine.

VINEYARDS & VITICULTURE

Our Waiheke 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. The site is located on the sun-drenched, western side of the island, on steep slopes overlooked by Rangitoto volcano. We have predominantly mineralised clay volcanic soils over Jurassic era rock. This type of geology and soil provides wines with great mid-palate weight and minerality. This wine is a blend of Chardonnay clones 15, 95, 6 and 548.

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 settled and racked taking light lees, leaving textural Chardonnay juice to enter wild yeast fermentation. We allowed partial malolactic fermentation on this wine, to both develop mouthfeel while preserving 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 3 months integrating together as a blend in tank, before bottling.

ABOUT THE CHARDONNAY

Our Waiheke Island Chardonnay is of exceptional quality and is one of New Zealand's rarest wines. Our vineyards grow in salt laden ocean air on mineralised clay volcanic soils with no irrigation; island attributes which contribute salinity, minerality, natural flesh, weight and softness to our wine.

The wine benefits from time integrating in seasoned French oak barrels on lees without sulphur to further sculpt the shape of the wine on the palate, build texture and resolve tannins. This is a unique winemaking technique that is our own. Unlike our peers, we do not use new oak barrels for our Chardonnay, instead we preserve the delicacy and elegance of the wine in its natural state.

Consistent feedback from our customers is "I don't usually like Chardonnay, but I love this one."

"Rich, creamy and full-bodied with aromas and flavours of peach custard and fresh red apple. Great mouthfeel from tannins and lees, acidity and Brazil-nut fruit combinations. A stony dry earth quality adds breadth and complexity. Best drinking from 2025 through 2030+." ***94 pts — Cameron Douglas MS***

"An arresting, perfumed nose of sandalwood, sweet balsamic and amber. Structured and youthful, showing very good concentration of heritage apples and citrus flowers seasoned with subtle spicy oak. Long saline acidity provides balance and shape. An elegant, driven chardonnay; will gain weight and nutty complexity with time. Drink 2025–2035." ***93 pts — The Real Review (Stephen Wong MW)***

"Aromas of lemon confit, grapefruit, flint and lime blossoms. Medium-bodied with a generous texture and high-tension acidity. Very bright and fresh with an underlying power." ***92 pts — James Suckling***