



Life.Land.Legacy.



2021 Te Kano Bannockburn Chardonnay

A complex and concentrated Chardonnay with aromas of yellow peach, pineapple and fresh baked bread. Ripe peach, pineapple and vanilla follow through the palate with generous toasted oak and hazelnut on the finish.

Rich and opulent, this is a powerful and mouthfilling example of Bannockburn Chardonnay

Vintage

The 2021 season started with warm and wet weather, leading to rapid early season growth and excellent vine health. Windy weather over flowering and a warm late Summer period resulted in lower yields with excellent flavour concentration.

Vineyards

The Jerome vineyard is home to our Bannockburn Chardonnay. The devigourating influence of Jerome's sandy soils deliver small, intensely flavoured bunches that ripen evenly on the North facing slopes. The hot days and very cool nights promote ripe fruit characters while retaining a fresh and vibrant acidity.

Varietal

100% Chardonnay, Mendoza clone.

Winemaking

Hand harvested and whole bunch pressed to tank for light settling. Barrel fermentation and extended lees stirring over 11 months helped to build mid palate texture and complexity.

Cellaring.....Drink now to 2025

Serving.....Serve at 16°C

Technical Data

pH3.44

TA.....5.7

Residual Sugar.....0

Brix.....23.5

Alcohol.....14% v/v