

# 2021 Te Kano Northburn Chardonnay

A pure and focused Chardonnay with aromas of pineapple, Tahitian vanilla and cashew. White peach and grapefruit peel follow through the palate with toasted oak and brioche adding complexity. A defined wet stone minerality leads the palate to a mouthwatering finish.

Bright, steely and poised, this elegant wine wraps pure, fresh fruit character around a flinty core of mineral acidity.

#### 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 Northburn vineyard is home to this Chardonnay, where the elevated glacial terraces and highly reflective Schist soils promote even ripening, while lending a distinctively mineral freshness and acidity.

### Varietal

100% Chardonnay, 1066 clone.

## Winemaking

Hand harvested and whole bunch pressed to tank for light settling. Barrel fermentation with indigenous yeast, partial malo-lactic fermentation and extended lees stirring over 12 months helped to build mid palate texture and complexity.

Cellaring	Drink now to 8+ years
Serving	.Serve at 14-16°C

#### Technical Data

pH	2.95
TA	6.6
Residual Sugar	0
Brix	24.2
Alcohol	14% v/v