

Offshoot

Chardonnay 2020

Citrus and apricot

TASTING NOTES

The 2020 Offshoot Chardonnay shows a layered nose of citrus and apricots, with a hint of nuttiness and pencil shaving oak notes. Stone fruit continues through to the palate where the creamy elegant mouthfeel integrates beautifully with the French oak. The wine can be enjoyed now but will also develop and evolve over the next 5 years.

TECHNICAL DETAILS

Harvest Date	March 2020
Alcohol	13.2 %
Total Acidity	6.0 g/l
Residual	2.65 g/l
Sugar	
Bottling Date	June 2021

VINTAGE CONDITIONS

The 2020 growing season was one to remember for the amazing weather conditions in Marlborough. During Summer and Autumn, we had warm and dry conditions throughout, allowing for clean fruit and an early start to the vintage. These conditions resulted in grapes that was picked with good natural acidity relative to their sugar and flavour ripeness. 2020 will prove to be an exceptional vintage.

VINIFICATION

Chardonnay from 30-year-old vines off our Home Block on Rapaura Road were used. Handpicked fruit was gently pressed, 100% free-run juice immediately filled to large oak casks for a high solid, indigenous fermentation. Following fermentation, 100% went through natural malolactic fermentation. The wine was aged in barrel on lees for 12 months and a further 3 months in tank before being bottled. The oak regime consisted of 100% French oak, 30% of which were new.

ACCOLADES:

4.5 STARS – Winestate, March Issue, March 2023

Creamy tropical aromas with a flinty thread. Good fruit wright on the palate with lingering flavours of lemons and biscuits. Over delivers!

5 STARS – Michael Cooper, NZ Wines, October 2022

The elegant, very finely balanced 2020 vintage was estate-grown at Rapaura and hand-harvested from 30 year-old vines. It was fermented with indigenous yeasts in large (900 litre) French Oak barrels (35% new) on the basis that 'big barrels show the fruit' and wood aged for a year. Bright yellow/green, it is a complex, full bodied wine, with concentrated, ripe, peachy, citrusy flavours, gently seasoned oak, fresh acidity and a savoury, lingering finish. Best drinking 2024+.



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SILVER – The New Zealand International Wine Show 2022, October 2022

GOLD – The Marlborough Wine Show 2022, October 2022

95 POINTS – Cameron Douglas MS, Summer World of Wine, September 2022

A bouquet of place, time and complexity with a modern twist. Aromas and flavours of gun-flint and grapefruit, chalk and lemon, apple and white flowers. There's a leesy-barrel spice complexity adding texture and breadth of flavour on the palate. Plenty of weight and mouthfeel this wine is delicious and new and very stylish. Best drinking on its own or some freshly steamed shellfish or hāngī food.

SILVER – International Cool Climate Wine Show, July 2022

4 STARS – Bob Campbell, The Real Review, June 2022

From 30-year-old Mendoza clone Chardonnay from the Home Block next to the winery. Fermented and matured in 900 litre French barrels. Richer and weightier than the regular Chardonnay with white peach, nectarine, toast and hazelnut flavours. Best drinking 2022 - 2026.

