

Gibbston Valley China Terrace Chardonnay 2017

The Story

As one of the region's founding wineries, Gibbston Valley's focus has always been handcrafting premium wines. Honouring these traditions have made them a world-renowned destination, since releasing Central Otago's first commercial vintage in 1987.

No one thought grapes could flourish at 45 degrees south of the equator. But wine pioneer, Alan Brady, took a chance on the unknown and planted the region's first vines in 1983. With organic certification, they create unique and pure reflections of ruggedly-beautiful and incredibly diverse surroundings. They are inspired by the pursuit of good wine, good food and what they like to call good living.

The Vineyard

Located in the Gibbston and Bendigo sub-regions, the sites are complex, concentrated and balanced.

The region has a semi-continental climate with extreme diurnal rhythms. As a result, temperatures can fluctuate during the growing season between 30 degrees C, daytime and 5 degrees C, at night. These intricate environments are reflected in the wines. Combined with vineyard site altitude, aspect and soil type, the fruit's acidity is preserved and elevates the fruit aromas and pristine flavours. This unique climate creates wines with supreme purity.

Winemaking

Clones 2-23 and B95 from the 'China Terrace', hand-picked on 25 April (late), WBP, and indigenous yeast barrel-fermented in barriques and puncheons with high solids to 13.5% alc., the wine aged 10 months on lees in 25% new oak with 85% MLF.

Tasting Note

Raymond Chan:

"Bright, light straw-yellow colour, pale on the edge. The nose is fresh and aromatic with intense and penetrating aromas of white stone fruits, peaches and citrus fruit layered with creamy, nutty oak and some tastiness, with a little flint. This has depth and firmness at the core. Medium-full bodied, the palate has a fine, firmly concentrated core with deep and intense flavours of white stonefruits, peach and citrus fruit entwined with creamy barrel-ferment, nutty and toasty oak and a little flint. The mouthfeel is fresh and lively with bright acidity and the wine carries along a light-textured phenolic line leading to a very long lingering finish of stonefruits, nuts and toast. This is a fine, firm and fresh Chardonnay with intensity and concentration of stonefruit, nutty and toasty flavors on a bright palate with good length".



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NEW ZEALAND


Alcohol Percentage	13.5 %
Residual Sugar	Dry
T.A.	
Aging Potential	10 + years



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