

## Greenhough Hope Vineyard Chardonnay 2015

### The Story

In late 1990, a young couple left Auckland to re-settle in a rural pocket of Nelson, encouragingly named 'Hope'. Swapping city for country life, Andrew and Jenny took on a four- hectare property determined to create something of their own. The vineyard had been partially established in the mid-70s by a pioneer amateur winemaker.

When we arrived the established vines and simple winery provided the opportunity to take our first steps into the world of winemaking. These were exciting times, challenging, hard work and full of promise. Nelson's small group of established winemakers welcomed and encouraged us but even with their guidance we had to make our own mistakes. Immersed in our new way of life we were rapidly acquiring knowledge and experience and planning the way forward.

### The Vineyard

From a single hectare planted in the mid-1970s, our home vineyards have grown to almost nine. Prized parcels of original vines planted in 1976 remain as some of the oldest in the region. The nearby Morison Vineyard, established in 2000, adds a further four hectares. Pinot Noir, Sauvignon Blanc and Chardonnay are our mainstays, with small blocks of Riesling, Pinot Blanc and Gewurztraminer providing colour.

The vineyards rest on an inland terrace of the Waimea Plains, beneath the Barnicoat and Richmond ranges. Sitting at a gentle 35-40 meters elevation, we are touched both by cooler southerly and warmer northerly sea breezes. inland soil type includes a finer clay loam within its upper profile distinguishing it from many of the stony terraces across the wider plain. This denser clay fraction holds moisture more readily while the looser gravels beneath allow roots to descend and spread. Irrigation is needed to foster new plantings and supplements rainfall over the driest periods of summer.

### Vintage 2017

Spring was mild to cool on the temperature range. These conditions persisted deep enough into the season to affect flowering, resulting in lighter than average yields at harvest. Rainfall during spring was well above normal. Summer months were slightly cooler than the historical average but dry enough that water restrictions were imposed by late February. Cyclone Debbie (early March) brought unseasonal rainfall and ended the dry period. The cooler season with lighter crop load meant that fruit ripened more gradually with harvest beginning about a week later than in recent years. All fruit was harvested prior to the onset of the second cyclone, Cook, in mid-April. What was looking to be a prolonged harvest was in the end compressed and like



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2016 logistically challenging. Fifteen months beyond the harvest, these wines look vibrant, aromatically expressive and elegantly balanced – reds and whites alike. This is a very good vintage with lower alcohol strengths.

## Winemaking

Hand harvested. Whole bunch pressed and very briefly settled in tank before transferring high solids juice to French oak barriques. Spontaneous (wild) fermentation in barrel (30% new & oneyear old barrels). 10 months maturation in barrel with minimal stirring of the yeast lees. Full MLF completed un-inoculated during time in spring.

## Tasting Note

### Rebecca Gibb MW

"Produced from two organically grown parcels, this Chardonnay can take months to ferment in barrel as wild yeast slowly transform the sticky grape juice into a delicate white wine that has subtle nectarine fruit flavours and savoury nutty characters. It is a beautifully constructed wine, offering density of fruit within a delicate frame; a fine line of acidity sews up the outfit."

Alcohol Percentage	13.5 %
Residual Sugar	Dry
T.A.	6.2g/L
Aging Potential	7 + years



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