

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2016 SOUND OF WHITE CHARDONNAY

The 2015/16 growing season was warm and dry with ideal flowering conditions through late November and December 2015. As a result, bunches were beautifully even and full. High attention was required by Fraser Brown, vineyard manager, to ensure vines were in balance to allow timely fruit ripening and flavour development.

GEOGRAPHICAL INDICATION

100% Sound of White Vineyard, Waihopai Valley, Marlborough

VINEYARD

This is the first release of Sound of White Chardonnay. 2 Ha of 8 year old Sauvignon Blanc was grafted over to Chardonnay (clone B95) in 2013 on a beautiful, clay rich site at Sound of White Vineyard. After a trial batch in 2015, we deemed the 2016 fruit good enough to release in this inaugural wine. This block has a strong clay presence which provides an inherent richness and density to the fruit, ideal for the style of Chardonnay that we're aiming to produce.

WINEMAKING

My desire with the Sound of White range is to celebrate the vineyard, with very little influence from the winemaker. This necessarily entails a very simple process. The Chardonnay grapes are hand picked and whole bunch pressed and then the cloudy juice is run to 500L puncheons for un-inoculated fermentation and full malolactic fermentation. The puncheons were stirred once a month for their first 6 months, then left untouched and un-sulphured for the next 6 months before racking out into tank to start preparing for bottling in early May 2017. The wine is delicately aromatic with honeysuckle, melon and stonefruit notes. The palate has a lovely creamy softness yet is still framed with a fine acid line and oak tannins to give pleasing firmness and length.

ANALYSIS

Alcohol: 13.4%
Ph: 3.38
Acid: 5.4g/L
Sugar: Dry

CELLARING POTENTIAL

I would expect this wine to develop further flavour and character until at least 2021

FOOD MATCH

Try with poultry and pork dishes and richer seafood meals