



GRAPE-TO-GLASS

wines worth sharing

Nga Waka 'Home Block' Martinborough Chardonnay 2018

Grape Varietal:	100% Chardonnay
Growing Region:	Martinborough - New Zealand
Founder / Winemaker:	Roger Parkinson



At this time each year I find myself being asked to taste and review a range of dynamic Chardonnay's for seasonal menu changes during the winter period. And for those occasions which call-out for a generous and engaging Chardonnay. This wine from Roger always has the ability to confidently grab your attention and reward your senses more and more each time you savour. I have said before, Roger is in a unique position in New Zealand, having the benefit of vine age as a key contributor to this detailed Chardonnay expression.

The fruit for this Chardonnay is sourced from a 'single vineyard' that was established back in 1988. Roger passionately describes the 'Home Block' Chardonnay vines as producing a wine with great structure and a defining mineral character - they are more than just a varietal expression.

Vine age, along with Roger's experience and understanding of these vines have crafted a Chardonnay, that showcases an articulated statement. These mature Mendoza Chardonnay vines are on their own roots, another detail in interpreting this complex wine. After an ideal 2018 growing season, combined with the vines depth of character, has produced a rich, complex wine with a defined mineral seam. This single-vineyard Martinborough Chardonnay was fermented and lees-stirred for 12 months in tight grained French oak barriques (*where around a third was new*) and were sourced from one cooper in the centre of France.

This traditional, hands-on approach and technique of barrel fermentation; as well as a judicious amount of malolactic conversion; has crafted a fuller-style wine with defined layers of character. The controlled length of time in new and used French oak has added depth and a signature to this notable Chardonnay. Then it came time for carefully tasting, blending, then fined, filtered and prepared for bottling.

In the glass you are welcomed by a pale gold colour and shining hue. This Chardonnay has an expressive aroma showcasing ripe stone-fruits supported by infused notes of spice and oak. Along with toasty-oak notes, a precise mineral seam and natural acidity combining to produce a wine with elegance and a dynamic personality. An engaging wine with confidence, structure and a three-dimensional character. The wine is rich and engaging, with genuine fruit intensity, ripe peaches, brioche, roasted hazelnuts with spices from time in oak and a distinct citrus seam giving balance and definition to all that is going on and an attentive dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2018 Nga Waka 'Home Block' Chardonnay has 13.5% Alc./vol. If opened in the next 3-6 months, decant 10-15 mins & serve in a generous glass at 9-10°C.

Cellaring Potential:

Drinking well this coming season; plus will age nicely for another 4-5 years.

Food Pairing Suggestions:

Perfect wine pairing with roast chicken, pork & crackling, turkey, lamb w/ apple sauce, gnocchi with grilled eggplant, and aged creamy cheeses - *enjoy.*



A generous Martinborough Chardonnay with a complex and engaging personality.