



# GRAPE-TO-GLASS

wines worth sharing

## Nga Waka 'Home Block' Chardonnay 2019

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



This diligently crafted wine has always had the ability to grab the attention of all my senses. 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 rich expression.

This wine review as with the 2019 vintage pays homage to all that has gone before. As this 2019 vintage 'Home Block' Chardonnay is the last from the original vines planed back in 1988. You are not only tasting a great wine, but also a part of New Zealand wine history.

The fruit is sourced from a 'single vineyard' that was planted by Roger his wife Carol and parents in 1988. Roger passionately describes the 'Home Block' Chardonnay vines as producing a wine with "great structure and a defining mineral character" - these carefully tended vines 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. This vineyard has been replanted but will take a few years before they have it producing.

The fruit from a low cropping season was fermented for 12 months in tight grained French oak barriques - with around a third being new. This meticulous hands-on approach and technique of barrel fermentation; as well as prudent malolactic conversion; has crafted an engaging wine style with refined layers of character. The controlled length of time in oak is a signature of this notable Chardonnay.

In the glass you are welcomed by a bright gold colour and shining hue. An expressive aroma showcasing stone-fruits along with notes of dried spice and nutshells. A dexterous wine with a charming confidence, structure and a 360-degree engagement of your palate. The wine has a genuine intensity with an ideal balance, showcasing white peaches, rockmelon, brioche, roasted hazelnuts with infused spice from time in oak. Along with toasty notes, a high-definition mineral seam and natural fruit acidity combining to produce a wine with elegance on a classic 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, cool decant for 10-15 mins and serve in a generous glass at 9°- 10°C.

### **Cellaring Potential:**

Drinking perfectly well this season; plus will age nicely for another 5-6 years.

### **Food Pairing Suggestions:**

Perfect wine pairing with roasted lemon chicken, pork-n-crackling w/ apple sauce, turkey w/ roast vegetables, homemade gnocchi w/ pumpkin puree, and creamy cheeses on crusty bread - *enjoy.*



***A Martinborough Chardonnay with a genuine heritage worth sharing.***