



GRAPE-TO-GLASS

wines worth sharing

Nga Waka 'Martinborough' Chardonnay 2020

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



I have respected all of the Chardonnays crafted by Roger over the many years. These wines reflect the diligent daily decisions made in the vineyard and then in the winery. I need to state early on in this review, that this 2020 Chardonnay is outstanding. I could easily stop there, but as always, I will give a little more background.

Roger crafts his premier Martinborough Chardonnay from vineyards that the winery either owns or have complete control - which aids in producing outstanding wine. This Chardonnay was sourced from three vineyard sites - that include the Omarere Block (planted in 1995), Top Block (1996) and the Pirinoa Block (2000). After careful harvesting and pressing, the juice was 100% barrel fermented in tight-grain French oak barriques (with 20% being new oak). This vintage did not go through malolactic fermentation. With only the barrels being lee-stirred regularly, as the wine developed in oak barrel for 10 months before bottling.

In the glass you have a pale golden colour with a shing hue. On the nose an appealing Martinborough Chardonnay showcasing white peaches, ripe nectarines and a deft oak spice. The broad and engaging palate celebrates those ripe stone fruits, which are joined by charmingly complex flavours of apricot, vanillin oak, hazelnut and brioche. These confident characters are underpinned by the silky textural French oak nuances from the barrel fermentation, with an ample splash of natural fruit acidity producing a well-integrated and nicely balanced wine, resulting in an elegant and persistent smooth finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Nga Waka 'Martinborough' Chardonnay has 13.5% Alc./vol. Chill gently and serve in a generously shaped oak wine glass at 9°- 10°C. *NZ\$34.99

Cellaring Potential:

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

Food Pairing Suggestions:

Perfect wine pairing with whole roast chicken, pork-n-crackling w/ apple sauce, chicken & gruyere grilled sandwich, homemade gnocchi w/ pumpkin puree, and creamy cheeses on crusty bread - *enjoy.*



An outstanding Martinborough Chardonnay that over delivers effortlessly.