



GRAPE-TO-GLASS

wines worth sharing

Čuvar 'Rivermere Vineyard' Chardonnay 2020

Grape Varietal: 100% Chardonnay

Growing Region: Gimblett Gravels - Hawke's Bay - NZ

Head Winemaker: Michelle Richardson



Čuvar is the vision of legendary wine entrepreneur, Sir George Fistonich, to preserve and nurture the essence of New Zealand wine. To honour this vision, the name Čuvar, (chu-var' which translates to 'guardian' in Croatian. Čuvar pays homage to the wine pioneers whom have shaped the New Zealand wine story. This 'Guardian Collection' looks to express the essence and quality of each vineyard, showcasing the local terroir and the values of why wine is crafted - to be enjoyed with seasonal cuisine & shared with family and friends.

2020 was an outstanding vintage in Hawke's Bay, with above-average temperatures and ideal dry conditions, producing excellent fruit. This 'Rivermere' vineyard (formerly Lyon's) is located against the Ngaruroro River on the Gimblett Gravels. With the oldest plantings some 30 years of age. To say that Michelle in fond of this vineyard, would be a great understatement. The fruit was hand-picked and fermented with a natural primary yeast in 50% new and 50% seasoned oak barriques. A portion of this wine has gone through a natural malolactic ferment, before developing for 10 months on yeast lees.

This wine has a well-developed and inviting aroma of lemon drops, peaches and an infused note of almond-biscotti. The palate is medium-to-full in complexity, proudly displaying a restrained intensity of regional ripe stone fruits, lifted by natural fruit acidity. Diligent decisions in the winery have developed a well-balanced structure with layers of character, with a silky texture and an appealing popcorn charm. Time in mixed oak barrels has resulted in a stealth breadth and rewarding length to a classic dry finish.

Treat yourself - this wine is definitely worth sharing.

This 2020 Čuvar 'Rivermere Vineyard' Chardonnay has 14% Alc./vol. Classic dry style. Chill gently and serve in a medium to fuller wine glass at 8°- 10°C.

Cellaring Potential:

Drinking perfectly well this season; plus, will hold well for another 2 - 3 years.

Food Pairing Suggestions:

Perfect wine pairing with roast pork with crackling and apple sauce, bbq'd chicken on a gruyère mash, served with slow cooked whole vegetables, along with aged creamy cheeses on crusty bread - *enjoy.*

A textural style of Chardonnay, with a well-balanced honest charm.

