



2021 CHARDONNAY REVIEWS

GOLD MEDAL | 5 STARS

(Vintage 2019)

New Zealand International Wine Show, 25 September 2020

93 POINTS

A youthful and delightful bouquet of fresh white fleshed orchard fruits with apple and white peach then gentle baking spices from barrel and a light baked nut and gun-flint quality. A silky texture touches the palate first then a medium+ to full-bodied weight and core fruit flavours immerse the palate in style. Contrasting acidity, flavours of nutty barrel spices, stone fruits, gun-flint and citrus then gently warming alcohol lead to a lengthy and quite frankly, delicious finish.

Cameron Douglas MS, September 2022

94 POINTS

A most textural and generous wine but one held with close attention from a crisp acidity and edgy lemony grapefruit control. The palate is deeply complex with a nutty creaminess but then the nectarine and citrus notes lift. Went through malo and then had some lees stirring which have clearly contributed to its appealing mouth feel. The finish is almost refreshing. A very nice wine.

Ray Jordan, February 2023

SILVER MEDAL

(Vintage 2019)

London Wine Competition, 12 April 2021

93 POINTS

A fruit-forward chardonnay with white peach, apricot, ginger, nutty yeast lees and spicy oak flavours. Quite lush but with a fine tannic backbone that prevents any sense of cloying. Accessible and inviting.

Bob Campbell MW, The Real Review, January 2023

4 STARS

The 2021 vintage (4*) is a distinctly cool-climate style, hand-picked at Bannockburn and Pisa, and fermented and matured for 10 months in French oak puncheons (20 per cent new). Bright yellow/green, with a strong, fresh, citrusy bouquet, it is full-bodied and youthful, with rich, citrusy, slightly appley flavours, gently seasoned with oak, lively acidity and a dry (3.8 grams/litre of residual sugar), finely poised finish. Best drinking mid-2023+.

Michael Cooper, 2022