CLEARWATER COVE

East Coast Chardonnay 2018

Along the length of our North and South Islands, the cool clear waters of the Pacific Ocean carve deep natural coves into the landscape. Intriguing for its unrivalled tranquillity, this spectacular eastern coastline of New Zealand is also renowned for its exceptional wines. In these beautiful, but harsh, conditions our vines struggle for survival, producing low yields of high quality fruit with concentrated flavours.

Vintage Report

The vineyard that produces the Clearwater Cove Chardonnay is from the most easterly tip of New Zealand's North Island. Sheltered by hills and mountain ranges to the North and North West, this warm, dry climate is moderated by the nearby ocean. The sea breeze helps to preserve natural acidity and tropical fruit flavours and the clay and silt loam soils create richly aromatic wines

Winemaking

The fruit was gently picked and pressed to give fine fresh juices with a soft texture. The batches were kept separate and fermented with a range of vessels, temperatures and yeast strains to give complexity of aroma and mouth feel. After aging on full yeast lees with regular stirring the batches were blended and prepared for bottling.

Winemaker Tasting Notes

The 2018 Clearwater Cove Chardonnay exhibits guava, citrus and stone fruit flavours which combine seamlessly with the subtle toasty oak. The palate combines ripe fruit, lees complexity and subtle oak with a fresh elegant finish.
Enjoy with roast chicken, oysters or fish and chips.

Wine Analysis

Harvest Date: 13th, 16th and 22nd March 2018
Vineyard: East Coast
Alcohol: 13% Residual Sugar: 4.2g/l
Total Acidity: 5.6 pH: 3.31

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