

WINDRUSH ORGANIC EMPIRE CHARDONNAY MARLBOROUGH 2019

WHO ARE WE?

Callum & Sarah Linklater, second generation organic producers. We grow chardonnay, pinot noir & sauvignon blanc on family owned certified organic vineyards.

ABOUT THE VINEYARD

In 2016 we planted a small vineyard at Gee Street, Renwick. The vineyard was developed and planted organically under BioGro NZ certification. We planted three chardonnay clones, mainly 548 but a little 1066 & 121 which are rare clones grown in New Zealand.

THE VINTAGE

Vintage 2019 was a superb growing season in Marlborough characterised by two halves... plenty of spring rain produced beautiful lush growth, then a typically hot, dry summer, with just enough cool nights to produce powerful evenly ripened fruit flavours across the full range of grape varieties grown in Marlborough.

WINEMAKING

Whole bunch pressed with minimal Sulphur additions, cold settled then racked to two French oak barrels. One new, the other seasoned. The new was barrel inoculated with a Burgundian yeast, the older fermented with indigenous yeasts. Post ferment, the new barrel transferred to another seasoned oak where both barrels underwent lees stirring & malolactic fermentation over the winter months. Bottled early, fresh and vibrant.

WINEMAKERS NOTES

Aromas of toffee apple, peach & grapefruit & a hint of flinty wild fermentation
Palate of creamy stone fruit, butterscotch a fine minerality & lingering finish
Winemaker: Cullen Neal

Bottled: 29th October 2019
Released: 15th December 2019

Alcohol 13.0% | pH 3.56 | TA 5.4g/L
RS: <2 | Total So2 85ppm

DRINK WITH

By itself... just yum! or maybe share it with some good friends.

Contact:

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