



WINDRUSH ORGANIC EMPIRE CHARDONNAY MARLBOROUGH 2020

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

We experienced a long hot and dry summer in Marlborough which were ideal conditions for Chardonnay. Hand picked on the 23rd March with Covid19 lockdown almost upon us.

WINEMAKING

Whole bunch pressed with minimal Sulphur additions, cold settled then racked to five French oak barrels. 20% New oak. 100% fermented with indigenous yeasts. Post ferment, the barrels underwent lees stirring & malolactic fermentation over the winter months. Bottled early, fresh and vibrant.

WINEMAKERS NOTES

Similar to 2019, with a bit more citrus and a hint of flinty wild fermentation. 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: 28th October 2020
Released: February 2020

Alcohol 13.0% | pH 3.51 | TA 5.8g/L
RS: <2 | Total So2 92ppm

DRINK WITH

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

www.windrushorganic.com
Instagram: @windrushorganic