



2018 AURULENT



PREMIUM, RICH, COMPLEX, BARREL FERMENTED CHARDONNAY

Aurulent: of the colour gold

Colour

Straw gold with a green hue.

Aroma

Rich, elegant and restrained. Beautiful fine French oak with citrus, pineapple butterscotch and mealy notes. Underlying hint of minerality and complexity.

Palate

The palate is reminiscent of the Aroma. Complex, rich, citrus and pineapple. Mealy and butterscotch with a hint of French oak adding elegance, refinement and structure. Finishing with an underlying streak of minerality and a hint of lemon pith. Beautiful silken texture to the finish.

Vintage

The Spring leading up to the 2018 vintage was relatively frost free. A warm, dry early summer followed by a very hot January and February ensured the vintage was on track to be a good one. A rain event early March brought about an early pick for the Chardonnay, however due to the vintage being ahead the Chardonnay was picked with beautiful bright acidity and lovely citrus, lemon and pineapple notes.

Vineyards

Kokako Vineyard, Ohiti and Askerne Vineyard, Havelock North

Clone

Clone 15 and Mendoza Chardonnay

Soils

Clay, sand, silt, loam

Ageing

12 months in French oak barrels, 22% new

Malo-lactic Fermentation

100%

Unfined and light filtration

Chemistry

pH 3.32 TA 7.5 g/l Alc %v/v.

Recommended Cellaring

Age now through till 2025+

900 x 6 cases produced



REVIEWS

5 STARS - 2018 Buyers Guide to New Zealand Wines - Wine Writer - Michael Cooper

The refined 2018 vintage (5*) was fermented and matured for 11 months in French oak casks (22 per cent new). Bright, light yellow/green, it has a fresh, smoky fragrance. Mouthfilling, it is vibrantly fruity, with strong, youthful, grapefruit-like flavours, hints of biscuity oak, excellent complexity and a long, slightly creamy finish. Best drinking 2021+.

95/100 - The Real Review- Wine of the Week - Bob Campbell MW

Sister wine to the less expansive Impression White with more precision and energy. Tighter, more vibrant chardonnay with white peach, grapefruit, toasted nut, oyster shell and spicy oak flavours. A complex and very stylish wine that's beautifully accessible now but no rush.

<https://www.therealreview.com/2020/02/19/wine-of-the-week-nz-184/>