

EST 1985



PASK
GIMBLETT GRAVELS

DECLARATION CHARDONNAY
2021



TASTING NOTES

Pale in colour, with lovely straw margins. On the nose the wine has subtle notes of toasty oak, white stone fruits with just a hint of oyster shell and pitchy citrus. These aromatics follow through to the palate with zesty citrus and mellow creamy yeast flavours with a balanced and lengthy finish.

VINTAGE DETAIL

Vintage 2021 was one of the best in recent years. Hot weather leading up to and including Christmas meant we had fruit that was in advance of the long-term average. With warm weather and dry days leading into harvest we were bale to pick fruit that was physiologically ripe with a crunchy acid and fresh complexity.

WINEMAKING

FERMENTATION VESSEL:	NEW FRENCH OAK BARRIQUES
FERMENTATION:	WILD
BARREL TYPE:	100% FRENCH OAK
NEW BARREL:	55%
MATURATION:	10 MONTHS
FINING:	VEGECOL
FILTRATION:	X-FLOW

WINE ANALYSIS

ALCOHOL:	13.51%
RESIDUAL SUGAR:	1.8 G/L
ACIDITY:	6.38 G/L

WINEMAKERS NOTES

Chardonnay from our Gimblett Road vineyard was carefully selected and harvested Mid March 2021. The fruit was gently pressed out and then transferred in new and seasoned 100% French Barriques and puncheons.

Regular lees stirring through it's barrel life was carried out to enhance mid palate texture, mouthfeel and complexity. Natural malolactic fermentation finished in Spring before blending and bottling in February 2022. Carefully bottle aged in controlled cellar for 2 years prior to release.

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