

Gardo & Morris

NEW ZEALAND WINE

CHARDONNAY

A classic Hawkes Bay chardonnay displaying a light golden color and great aromas of toasted oak, yellow stone fruit and yeast autolysis. It's warm and full-bodied, with flavors of grapefruit, white peach, butterscotch, grilled hazelnuts and elegant creamy vanilla oak. This is a complex chardonnay with character, primary fruit flavors balanced with mineral and yeast autolysis derived mouth-feel and texture, a perfect expression of New Zealand Chardonnay at its best.

– VITICULTURE AND WINE MAKING NOTES –

The grapes were hand selected from the very best mendosa clone Chardonnay vineyards in the Hawke's Bay. The 2012 growing season was a good vintage in Hawke's Bay. Relatively low yields and a dry summer hastened ripening after a slow start.

March and April were warm which allowed extra 'hang-time' on the vines, and the low yielding Mendosa Chardonnay crop ripened to optimum maturity. Hand harvested grapes were gently whole bunch pressed with aeration and no sulphur dioxide protection. After 12 hours settling the juice was fermented in the traditional Burgundy style, with high solids and wild yeasts in small French oak barriques for up to twelve months. Malolactic fermentation has softened the acid and added complexity. After their maturation in barrique, the wine was then transferred to tank and left on its fine yeast lees for about two months before the wine was lightly fined and bottled.

– FOOD MATCHING SUGGESTIONS –

The Gardo & Morris Chardonnay is an excellent food wine and will complement grilled fish with for example, fried mushrooms, pickled vegetables and a broth on smoked prawns perfectly. It also goes well with braised chicken, rosemary potatoes together with sautéed zucchini and tomatoes.

– THE PRODUCER –

Gardo & Morris is a small family-run boutique New Zealand winery run by Benjamin Morris and Frida Gårdö Morris they are a little unique as they spend 3 months in New Zealand over vintage producing their wines and the remaining 9 months are based in Sweden.

Our aim is to create exceptional single vineyard wines from New Zealand's finest winegrowing regions. These wines are made to complement food and reflect flavours of the vineyard site and grape variety. We believe that by working with small vineyard areas we are able to pick the very best fruit and with gentle treatment in the winery turn this into unique handcrafted wines. Benjamin Morris studied his Master of Applied Science (Oenology) at Lincoln University in New Zealand where he specialised in research on producing organic wines without the addition of preservatives. "Creating our wines with minimal vineyard sprays and additives is very important to us as it helps us produce pure clean wines and has the added benefit of sustaining a healthy environment".



Art. Nr. 6429
Vintage 2014

Region Hawke's Bay
Country New Zealand
Grape(s) Chardonnay

Alcohol 13.0%
Maturation 12 months in French oak barrels