

# TK

TE KAIRANGA

## Chardonnay 2019

### “Te Kai-ranga”

Established in 1984, Te Kairanga is an important part of the Martinborough wine story. Our vines are planted on land that was originally owned by the founding father of Martinborough, John Martin. While our land is steeped in history, our winemaking is very much focused on the future; “to fully realise the potential of this incredible piece of land,” according to our Chief Winemaker John Kavanagh. Pinot Noir is at the beating heart of Te Kairanga. Small parcels of Chardonnay, Sauvignon Blanc, Pinot Gris and Riesling showcase the abundance of our region.

### OUR VINEYARDS

Our home, Martinborough, is roughly 90 minutes from Wellington and accounts for less than 2% of New Zealand’s total wine production. Protected from the harsh elements by a range of mountains to the southwest and west, it has a mild, breezy, dry climate, ideal for cool-climate grape growing. With four vineyard sites in the Martinborough appellation, our winemaking team have a wide array of aromatics, flavours, textures and styles to work with. The Martinborough Terrace, considered one of the premier growing areas, is home to our Home and McLeod Vineyards. Once a riverbed, it features deep ancient gravel and alluvial soils. At slightly higher elevations with more extreme conditions are our Spring Rock and Rua vineyards. All of our properties are sustainably farmed.

### OUR WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of each vineyard. Our 2019 Chardonnay is made from handpicked fruit, gently whole-bunch pressed, barrel fermented and aged for 10 months in French oak to add structure and a balanced integration of oak character. The wine went through malolactic fermentation, providing subtle creaminess and texture whilst maintaining elegance with a wonderful acidity.

### VINTAGE 2019

A smaller, compact harvest with excellent quality. A wet spring allowed good vine growth and the warm, dry Martinborough summer arrived in January and carried through to late in the harvest. Harvest started early, with fine conditions throughout enabling us to finish picking by mid April.

### TASTING NOTE

Aromas of cashew and almond combine with ripe stone fruit. A silken texture leads to an elegant, poised and rich palate, finishing with a long flowing length. Best paired with white meat, such as Veal schnizel, Coq au Vin or Pork loin, or a goats cheese soufflé.

CLONES	Mendoza (40.5%), 95 (32.5%), 6 (27%)
REGION	Martinborough, New Zealand
ALCOHOL	13.5%
AGING	10 months in French oak, 18% new
TA	5.6 g/L
PH	3.35
RS	0.68 g/L

