



KELTERRA
CHARDONNAY

2020
HAWKES BAY NEW ZEALAND

KELTERN

CHARDONNAY

The Keltern Vineyard was established in 1999. Sitting east of Maraekakaho and hugging the western edge of the Bridge Pa Triangle and the Ngaruroro river, this unique site has over time become synonymous with exceptional Chardonnay, earning it's place amongst New Zealand's finest with an un-paralleled consistency in blind tasting success across multiple formats since the initial 2002 vintage.

Tasting Note

Displaying a brilliant straw and lime-tinted hue in the glass, the nose offers a fragrant and complex medley of white nectarine and subtle complexing sulphides, complemented by underlying notes of flint and toast. A sleek, tightly woven palate gradually unfolds, leading to a finish with genuine length and class. This wine will develop further complexity, mineral and toast like characters with careful cellaring.

Vineyard Data

Vineyards: Keltern Vineyard, Hawkes Bay

Vineyard yield: Range 7.0-7.5T Ha

Clonal Selection: 59% Cl15, 38% Cl548, 3% Cl95

With spring frost and hailstorm events Hawkes Bay was off to a nervous start. Once spring was navigated the weather settled and a sensational season ensued. Seasonal data indicated a growing season slightly cooler than the previous four at 1362 GDD's but still above the long-term average of 1303 GDD'S, and dry to the point of drought. The Chardonnay harvest was off to a record early start with Keltern vineyard harvested by the 2nd March, our earliest harvest date yet. Hand-harvesting of pristine fruit enabled a minimal intervention winemaking approach, allowing Keltern's unique characteristics to shine.

Soils & Viticulture

Located east of the Maraekakaho region in Hawkes Bay, directly in the path of cool air currents flowing from a mountain range to the west, the Keltern Vineyard is an inland site, buffered by the Ngaruroro River. Established on an ancient riverbed planted in 1999, the vineyard has silt loams layered over red metals, including large free-draining gravel stones. Vines range in age up to 21 years, mainly cl15, cl95 and cl548, and at maturity are pruned and thinned to one bunch per shoot to target 7T/Ha.

Technical Details

Varietals: 100% Chardonnay

pH: 3.26

Alcohol: 14.0%

Residual sugar in g/L: 1.08g/L

Total acidity: 6.87g/L

Winemaking Data

Whole bunch: 100%

Ferm. vessel: 100% French Barrique fermented

Malolactic: 60%

Fermentation: 100% Wild, indigenous yeast

Maturation: 11 months in Barrique

Bottled: 24th March, 2021

New Barrel: 40% new with balance to 1 and 2 year old

Barrel type: Francois Freres, Gillet, Fouquet, M-M+ fine grain 228L

Battonage: From post ferment once every 2-3 weeks for the full maturation

Filtration: Sterile bell house filtration, one pass only