



KELTERRA
CHARDONNAY

2019
HAWKES BAY NEW ZEALAND

98/100

Bob Campbell, MW

19/20

Candice Chow, Winewriter

5 Stars

Michael Cooper, Winewriter

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 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.

Winemakers Comment

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.

Technical Details

Region: Hawkes Bay

Alcohol: 14.0%

Total acidity: 7.0g/L

Varietals: Chardonnay

pH: 3.30

Residual sugar: 0.9g/L

Vineyard Data

Vineyards: Keltern Vineyard, Hawkes Bay

CLONAL SELECTION: 85% Cl15, 15% Cl.548

Vineyard yield: Range 5-7T/Ha

2019 was an exceptional Hawkes Bay vintage. Moderate yields in Chardonnay combined with warmer than average temperatures and dry settled conditions encouraged the majority of fruit across the region to achieve optimum ripeness and maintain excellent condition through to harvest. Hand-harvesting enables 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 17 years, mainly cl15, cl95 and cl548, and at maturity are pruned and thinned to one bunch per shoot to target 6-7T/Ha.

Winemaking Data

Whole bunch: 100%

Fermentation: 100% Wild, indigenous yeast

Ferm. vessel: 100% French Barrique fermented

Maturation: 11 months in Barrique

Malolactic: 30%

Bottled: 20th March, 2020

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

Barrel type: Berthomieu Allier and Mercurey Pierre, 3yr, fine grain 228L

Battonage: From post ferment once weekly for full maturation

Filtration: Sterile bell house filtration, one pass only