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TE KAIRANGA

JOHN MARTIN CHARDONNAY 2019

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 John Martin Chardonnay is crafted from the best parcels from our Home Vineyard. It is hand-harvested, sorted in the winery, gently whole-bunch pressed and fermented with wild yeast. It is aged for 11 months in French oak with regular lees stirring to enhance texture and flavour. Partial malolactic fermentation helps provide a subtle creaminess complexity. The wine is racked from barrel and blended very gently with minimal intervention through to bottling.

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

Refined and fragrant aromatics including ripe pear, yellow stone fruit and nuts with stony mineral characters lead to a deep, elegant palate. This deep, creamy mineral structure results in a luscious yet refined wine with a long, flowing finish. Best paired with tray baked chicken, butter beans, leeks and spinach.

CLONES
REGION
ALCOHOL
AGING
TA
PH
RS

Mendoza
Martinborough, New Zealand
13.5%
11 months in French oak (25% new)
5.3 g/L
3.38
0.91 g/L

