Nutcracker Chardonnay, Walnut Block

Marlborough,SI, New zealand

Product code	WB12ZZWC
Grapes	Chardonnay
Country	NEW ZEALAND
ABV%	14
Case Size	6
Closure Style	Screw Cap
Producer	Walnut Block Winery
Vintage	2024

Organic Biodynamic

Vegan Vegetarian

WALNUT BLOCK WINES

Producer

Founded in 2005, Walnut Block is the vision of brothers, Clyde and Nigel Sowman with Clyde in managing the overall project and Nigel responsible for the development of the estate's organically farmed vineyards. The first vines were planted in 1996 on the alluvial deposits of the renowned Wairau Valley in Marlborough where the combination of free draining soils, sunshine hours and temperate climate provide an excellent backdrop for the production of high quality, cool climate grapes that have both natural intense fruit flavours and refreshing acidity. For the whites, the Collectibles Sauvignon Blanc is fermented in stainless steel whilst the Nutcracker Sauvignon is made 70:30 tank and barrel and the Nutcracker Chardonnay is fermented and aged in 500 litre demi-muids. Open top fermenters are used for the reds with further ageing in French barriques, 9 months for the Collectibles and 12 months for the Nutcracker.

Tasting Notes

A triumph of mother nature, organically grown and naturally fermented, this wine's complex layers deliver rich and full-bodied flavours to the palate, with a tightly structured minerality typical of the clone. Handpicked from 24 year old Mendoza vines, this wine is very expressive with many layers. The palate is rich and full bodied yet displays a tightly structured minerality typical of the clone. Abundant flavours of stone fruit and citrus with hints of nuts, the finish is beautifully supported with elegant oak and good acidity.

Viticulture

First planted in 1996 the Walnut Block vineyards lie in the Wairau Valley in Marlborough. The soils are made up of alluvial deposits, from an ancient river bed that flowed between the mountainous borders of the valley, over a free-draining, stony subsoil. The region benefits from high sunshine hours and a temperate climate. The Chardonnay

vines for this wine were planted in 1996. Organically managed, each plant is shoot thinned and lightly leaf plucked to provide ideal light penetration and even ripening. Harvesting is done by hand.

Winemaking

The Chardonnay vines were planted in 1996. Organically managed, each plant is shoot thinned and lightly leaf plucked to provide ideal light penetration and even ripening. Very low yields ensure excellent flavours with the cool climate providing finely balanced acidity. A wine created by nature's elements. The grapes are handpicked, whole bunched pressed, and the juice run directly into French 500L oak puncheons. Wild yeasts from the vineyard provide a natural fermentation. The wine is left to develop in barrel for 12 months. "Certified Organic by BioGro New Zealand. Each plant is shoot thinned and lightly leaf plucked to provide ideal light penetration and even ripening. Very low yields ensure excellent flavours with the cool climate providing finely balanced acidity."

Awards

5* Micheal Cooper MW. Mouthfilling and sweet-fruited, it is a youthful, elegant wine, with strong, vibrant stonefruit flavours, finely integrated oak, and excellent delicacy, richness and harmony.
5* WineState Magazine
4* Bob Cambell MW