# Nutcracker Chardonnay ORG, 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 by brothers Clyde and Nigel Sowman, Walnut Block is a small family estate rooted in the Wairau Valley of Marlborough, with vines first planted in 1996. The project is defined by estate ownership and a long-term commitment to quality and place.

## 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