LAMONT CHARDONNAY 2019

SKU: NZLAMCH

In the South of South Island, the cool-climate Central Otago appears more akin to Scotland than the Cote D'Or, but has developed a reputation for producing some of NZ's finest Pinot Noirs alongside some very good Chardonnay and aromatic varietals. Bendigo producer Lamont wines was purchased by Craig and Angie Gasson in 2011. Craig had in fact worked there as his first viticultural job back in 2002, before heading overseas for several years to establish vineyards in the UK, then work for a quality focused winery Canada's Okanagan Valley. Today the holdings consist of 12 hectares of Pinot Noir, Chardonnay, Pinot Gris and Riesling hillside vineyards, which are undergoing organic conversion. The wines tend towards the more Burgundian in style, and are beautifully poised and . put together. The local press regard this as a producer to watch - this trio of wines all sit in the top rank of their respective classes. The Lamont Chardonnay is from 26-year-old dry-grown, cane-pruned vines near the shore of lake Wanaka in Central Otago; a combination of clones 6 & Mendoza. The close-planted vineyards are farmed organically and by hand with shoot-thinning leaf-plucking to provide good airflow, while bunches are thinned to moderate the crop level. The grapes are also hand-picked and the vineyard yields a moderate 4 tonnes per hectare The grapes are pressed and juice sent to tank on full solids (gross lees) to settle overnight before being racked to Puncheons to begin wild fermentation. 25% new oak is used with the balance older puncheons. There is a spontaneous malolactic fermentation with lees stirring to add a little texture to the wine which spends 11 months in oak, then racked to tank for filtration and fining. Smoky and exciting nose with matchstick reduction, ripe nectarine, grilled pineapple, oatmeal, compact, concentrated palate , full of golden fruits. Saline hints, long and complex with minerals on finish; very good indeed - not showy, just lovely and complex - a brilliant Chardonnay by any measure.