

Novum



Vineyard

The fruit for this wine comes from a beloved Chardonnay block in the central Wairau Plains of Marlborough. Planted entirely with the Mendoza clone, our family can't remember the exact year that it was planted, but it was likely around the mid-1980s.

Originally a riverbed, this block is naturally warm during the day and night, thanks to the radiating effect of the exposed greywacke rock lying beneath the vines. The rock radiates heat up into the canopy, making this vineyard an ideal site for ripening Chardonnay.

Growing Season

It was evident throughout this growing season that the La Niña weather system (which brought higher levels of rain and humidity) was waning – its impact was less severe when compared to the previous two seasons. In early spring, we experienced higher than normal rainfall, but by December this was back to normal. The months from January through to April were hot, particularly in January and February where daytime temperatures were regularly above 30° Celsius. This allowed us to harvest ripe, beautiful bunches with no disease.

As always, with this small pocket of vineyard we can clearly see the impact of the vineyard on the wine with its tight, linear structure and flavour intensity, which are in part derived from the small, tight bunches that are a consistent feature of this site.

Novum Wines

Marlborough, New Zealand

"This wine is very similar to our 2017 release in its Burgundian-esque style. I really like the prominent oyster shell / saline flavour profile and the obvious linearity of the wine, which can both be attributed to the stoney vineyard soil." says winemaker William Hoare.

Winemaking

The grapes were hand-harvested, then whole- bunch pressed using a very low maceration press cycle. A small addition of sulphur was added at the press to protect the wine from oxidising. The juice was cold settled for 12 hours before being transferred to barrel (10% new oak) with light lees for a wild fermentation. Post fermentation, the wine remained on lees in barrel, and stirred monthly on the full moon.

After 13 months, the wine was gently transferred out of barrel for bottling. No fining agents were added – just a small amount of sulphur to ensure the wine will age well. Bottled March 2024.

Tasting Note

Light lemon/lime colour. Aromas of white peach, lemon zest and oyster shell minerality. This follows through to the palate, with the minerality underpinned by fine acid and a tight core that leads you through to a featherweight richness on the back palate. An immediately appealing and enticing wine.

Wine Analysis

Alcohol	14%
pH	3.34
Residual Sugar	<1g/L
Composition	100% Mendoza Chardonnay
Cellar	6-7 years
Winemaker	William Hoare

