



Madeera Wines

UK Wine Importer

YORK | H BLOCK CHARDONNAY | 2018 | NASHIK | INDIA

PRODUCER

Located 20 minutes from the heart of Nashik city, York's state of the art winery presents a breathtaking view of the tranquil expanse of the Gangapur dam backwaters. York employs modern viticulture practices and management techniques for growing, pruning and spraying to ensure that the fruit harvested is of the best quality. The combination of modern Australian and South African winemaking practises combined with old-world French influences is an open-minded approach.

VITICULTURE + VINIFICATION

The H block vines are grown on shallow, medium red soil and the vines benefit from Y structure trellising and vertical shoot positioning.

Grapes were handpicked and carefully sorted before gently pressing into tank. The juice settled before fermentation at 12 ° in stainless steel to retain the fine varietal flavours. Partial malolactic fermentation was carried out in tank post primary fermentation.

15% of the wine was fermented and aged in French oak barrels for 6 months along with partial malolactic fermentation to enhance complex, creamy characters. Fining was actioned using Bentonite for protein stability with sterile filtration at bottling.

TASTING NOTES

This wine expressed notes of lemon and citrus on the nose. The palate has crisp natural acidity from the grapes, attained thanks to the cold winter nights. Partial malolactic and barrel fermentation followed by ageing in French oak for 6 months adds complexity to this wine, supplementing the smooth buttery texture of the Chardonnay grapes.

FACTS AND STATS

WINEMAKER	KAILASH GURNANI
VARIETALS	100% CHARDONNAY
APPELLATION	NASHIK, MAHARASHTRA
BOTTLE SIZE	750 ML
CLOSURE	SCREWCAP
ALCOHOL	12.3%
VEGETARIAN / VEGAN	VEGETARIAN
TOTAL ACIDITY	9.75 G/L
TOTAL DRY EXTRACT	N/A
TOTAL SULPHUR	112ppm

