

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

The La Niña weather pattern dominated the 2022 growing season, bringing with it long periods of rain, warmth and high humidity. By late spring, with the vines now under full canopy, powdery mildew became a constant pest. The timing of lifting wires and trimming became critical in the race to keep airflow moving through the canopy, slowing the development of powdery mildew.

Towards the end of summer there were some longer periods of dryness and warmth akin to what we would usually expect at that time of year.

In retrospect, we would describe the 2022 season as a difficult one. However, even with the challenges we faced we were able to produce pristine chardonnay fruit. This success was due largely to the root systems of our 40-plus-year-old vines – their deep roots absorbing less water than younger vines would have.

Novum Wines

Marlborough, New Zealand

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 2022.

Tasting Note

Light lemon/lime colour. Aromas of red apple and sweet fruit tea, lees spices and white flowers. Pure on the palate – dry, precise, with a youthful acid line, extremely fine tannins and a fine lees character. Flavours of white orchard fruits, wood spices and stone-like minerality.

Wine Analysis

Alcohol	13.5%
pH	3.29
Residual Sugar	<1g/L
Composition	100% Mendoza Chardonnay
Cellar	6-7 years
Winemaker	William Hoare

