

Caythorpe Family Estate Chardonnay Marlborough New Zealand 2019

Selected by: Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2019
GRAPE Chardonnay
GEOGRAPHY Not Europe
COUNTRY New Zealand
LARGER REGION South Island
SMALLER REGION Marlborough

Rationale

When one is asked about wine in New Zealand, the go-to for most is the global standard-bearer for the popular Sauvignon Blanc. That said, New Zealand nonetheless boasts a range of climates and wine styles, including critically celebrated Pinot Noir and indeed... Some very good Chardonnay.

Most of New Zealand's wine regions have a cool maritime climate. Indeed, the long, thin shape of the country means that vineyards are never more than 75 miles from coastlines, and most are, in fact, far closer than this (with the exception of the semi-continental Central Otago region). Cool climate grapes respond well to this, and the country's Chardonnay is no exception, especially in Gisborne on the North Island and in Marlborough on the South Island. Chardonnay producers have quietly been refining their interpretation of this non-aromatic white. They have an elegance and fine acidity that can't be imitated in warmer locations. Growing confidence to pick earlier, particularly in warmer Chardonnay regions on North Island, has also brought wines with lower alcohol and greater freshness without a loss of flavor ripeness. Finally, a major advancement in New Zealand Chardonnay since the early 2000s has been a reduction in buttery flavors.

Caythorpe is nestled in Marlborough's Wairau Plains, the heart of the region. Established by the Bishell family in 1880, it is named for the home village in Lincolnshire, England. Still family-owned in its fifth generation, the winery is a leader in Chardonnay for an appellation most associated with Sauvignon Blanc. It's celebrated for its flinty notes, seductive citrus, and exquisitely integrated oak.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS None
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
PHENOLS None
TEXTURE Round / Smooth
FINISH Long
COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon *Condition: Ripe Part: Flesh, Peel / Zest*
TREE/VINE FRUIT Apple (Yellow) • Pear (Asian) • Pear (Yellow/Brown) • Pear (Green)
Condition: Fresh, Ripe
STONE FRUIT Nectarine (White) • Peach (White) *Condition: Fresh, Ripe*
TROPICAL FRUIT Banana • Kiwi • Melon (Green) • Starfruit *Condition: Fresh*
FLORAL Apple Blossom • Lemon / Lime Blossom *Condition: Fresh*
HERBAL Saffron • Chamomile • Verbena
OTHER SPICES Ginger Powder • Sesame / Candy
ORGANIC EARTH Turned Dirt / Clay
INORGANIC EARTH Mineral / Rock
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Blended Oak
OXIDATION/NUTTINESS Almond / Marzipan • Pistachio • Peanut / Shell • Chestnut
CHEMICAL COMPOUNDS Sulfur / Matchstick
PERCEIVED WINEMAKING CHOICES Lees Contact • Malolactic (ML)