



TECHNICAL SHEET

Fincher & Co. Amped & Wilde

Chardonnay, Marlborough, 2020

Variety/Varieties

Chardonnay Mendoza 95 & 6

Grapegrowers

Glover Family

Harvest Dates

19th-26th March

Vineyard Sites

Kennedy, Brawn, Ashmore

Climate

Maritime Cool

Soil

Silt loam and clay

Vine Management

2 cane VSP

Serving Temp

12 °C

Cellaring Potential

5+ years

Alcohol

13.5%

Residual Sugar

0 g/l

pH

3.28

Total Acidity

6.2 g/l

Winemaking

We picked the fruit from three different vineyards, providing three separate parcels. The Brawn and Ashmore vineyards were handpicked, and the Kennedy's Road vineyard was machine picked - being close to the winery and looking for some skin contact prior to pressing out. The Kennedy's Road was fermented through to 10bx in stainless and was then transferred 50:50 to Barrel and Amphora. The Brawn and Ashmore blocks were whole bunch pressed sequentially straight to barrel and all batches were fermented feral and left alone until December when the wine was assembled to become Amped & Wilde.

Palate

The palate is noticeably dry, despite its obvious richness and complexity with the aromatic profile of the nose following through. The wine is pinned together by minerality and phenolic texture rather than acidity as such and is delicious for it. Very good now, but will evolve over the next five years.

Colour/Appearance

Lemon Gold

Aroma/Bouquet

Bruised green apple notes, stone fruit and almond dominate the nose with a hint of white flowers and honey.

Food Pairing

Pairs well with mild, buttery, or creamy dishes. It's also lovely with meaty fish, shellfish, seafood risotto or paella with plenty of herbs. Complements nutty cheeses.

