

ON SEVEN

ESTATE WINERY

2021 CHARDONNAY

THE PURSUIT ON SEVEN

HARVEST DATE: September 20-21, 2021

GRAPES: 100% estate fruit, certified Organic by Pro-Cert

BRIX AT HARVEST: 21.3°

TITRATABLE ACIDITY: 7 g/L

ALCOHOL: 13.6% alcohol / volume

TOTAL PRODUCTION: 164 cases (1,968 bottles)



VINTAGE

2021 was a memorable vintage that demanded attention to detail and some tough decisions. A mild Winter and favourable Spring resulted in a large potential crop. Our choice to green harvest and reduce that crop proved crucial, as a mild and favourable August was followed by a very wet September. Most of our Chardonnay achieved sufficient maturity to result in a characteristically ripe and concentrated *On Seven* style. We did have one block of Chardonnay that did not meet our criteria for still wine; however, we realized that it would provide a delightful sparkling wine experience.

WINEGROWING

The vineyard is composed of calcareous loam and clay soil. This wine was created predominately from a 2014 planting of Chardonnay Dijon clone 76, selected for its stable, fresh acidity. This clone's loose clusters and natural mildew resistance allow for longer hang time, and thus, greater physiological ripeness. This wine also includes a small percentage of grapes from our 2015 planting of Chardonnay Dijon clone 95, and our 2018 planting of Chardonnay Dijon clone 96, which contributed fruit flavours and minerality. The blending of the three clones produced a wine of greater complexity and elegance.

PRODUCTION

Estate fruit was hand-harvested and the whole clusters were then pressed to produce juice. After settling to remove gross lees, the juice was transferred to French oak barrels (25% new, 75% neutral) for wild yeast fermentation and aging. After 20 months in barrel, the wines were coarsely filtered and bottled.

'THE PURSUIT' SERIES

This wine is a blend of Chardonnay from distinct French barrels. This blending allows its expression to be greater than its individual parts. *'The Pursuit'* series is a classic expression of *On Seven* terroir.

TASTING

Medium gold in colour, reflecting the long growing season and hot August. Aromas of ripe apricot, almond paste and orchard blossom with exotic notes of fennel, coriander, woodsmoke, vanilla custard, lees and wet stone. A rich and concentrated palate of apricot jam, Bartlett pear and almond paste, with bright spicy and floral notes providing lift. Lovely now, but will also develop for 5-8 years from vintage.

ENJOYMENT

This wine is best experienced in concert with rich foods, as it has the personality to support its participation in the conversation, and the restraint to allow the companion food to express itself. Likely matches include crustaceans, rich finned fish (including halibut or salmon), poultry and pork prepared simply, roasted, or with cream/butter sauces. Saffron, preserved lemon, apple, fennel or mushrooms in the preparations will serve as bridges to the unique qualities of the wine. This wine is also a natural partner with charcuterie and cheeses.

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