

Alpha Zeta,
`C` Chardonnay 2021
Veneto, Italy



Grape Varieties	100% Chardonnay
Winemaker	Matt Thomson & Michele Peroni
Closure	Screwcap
ABV	13%
Residual Sugar	5.25g/L
Acidity	5.7g/L
Wine pH	3.4
Notes	Vegetarian, Vegan

PRODUCER

Alpha Zeta was conceived in 1999 when Liberty Wines set out to produce a range of modern, fruit-driven wines from the hills outside Verona. Working with leading New Zealand winemaker Matt Thomson of Blank Canvas, Alpha Zeta works directly with growers rather than buying bulk wine, the standard for most wines from Verona at this price. In doing so, ripe grapes are obtained by reducing yields and picking later, utilising Matt's expertise to preserve these flavours in the finished wines. As a result, Alpha Zeta continues to offer great value, quality, balance and typicity.

VINEYARDS

The vineyards are situated at 100-400 metres above sea level in the hills outside Verona in the Valpantena Valley and are south/south-east facing. Cool breezes blow down the valley from the foothills of the Dolomites, which moderate the climate, enabling the grapes to ripen slowly. This helps the grapes to retain their aromatic compounds and acidity. The soil is poor and chalky so the vines are put under stress and produce superior quality fruit. The vines are 20-30 years old on average and are trained using both the traditional Pergola Veronese and Guyot systems.

VINTAGE

Spring 2021 saw a fair amount of wind and not much sun, which slowed down the ripening process in the grapes. Despite one incidence of hail before the harvest, little damage occurred. The harvest went well, with a good level of ripeness, sugar content and colour achieved in the grapes. The yield overall was slightly lower than average.

VINIFICATION

The grapes were hand harvested, destemmed, crushed, and chilled on the way to the press with no addition of sulphur. The whole clusters were gently pressed in a pneumatic press and the juice was naturally settled. After racking, cultured yeasts were added to start fermentation, which took place at 12° to 14°C in 1200-hectolitre stainless steel tanks. Ageing took place in the same tanks, where the wine remained until bottling.

TASTING NOTES

Bright straw yellow in the glass, this wine is aromatic and concentrated with a thread of minerality. The palate is clean, fresh and fruit driven, with a medium-bodied mouthfeel and long finish.