

2020 EATON Raupo Chardonnay

Our Story

The Eaton wine journey began in 1981 when I took my first vineyard job in Marlborough. In 1991 with my wife Jo, we then developed the Clayvin and Eaton vineyard (1999). That started our family along the path of winemaking from small parcels of hillside grown grapes.

The purpose of the EATON brand is to allow our family to work with these small parcels of fruit from unique Marlborough vineyards. Vines are hand-tended and the wines hand crafted.

We work closely with the family owners of these sites to craft special and memorable wines.

We strive for wines that are truly expressive of their origin and are made in a very natural way. This allows for reduced use of preservatives, processing and eliminates the need for fining.

Mike Eaton

Raupo Single Vineyard

Owned and operated by Seresin, the Raupo vineyard is situated on gentle North-facing slopes in the upper Omaka valley and shares latitude 41.57 with Clayvin and Wrekin vineyards. Raupo is farmed with biodynamic Organic methods and has high density planting which all add to the purity of the site expression found in wines made from this vineyard. In 2020 we began sourcing a small parcel of selected Chardonnay each season to make our interpretation of this wonderful vineyard site. From 2021 we will also add a Raupo Pinot Noir.

Yields are kept very low and irrigation is kept to a minimum as we work to drive the roots deeper into these unique soils.

The Vintage

2020 in so many ways was a mirror of 2019. That was... Until Covid 19!! A moderate to low yielding vintage that was a Marlborough classic. A warm dry spring gave even flowering and yields were slightly moderate to low. The season was punctuated by enough rainfall to keep the vines in balance and maintain structure, flavour and acidity while keeping potential alcohols at a nice level. Late summer was very dry with very cool evenings that allowed fruit retain acidity, flavour and intensity while keeping alcohol in balance.

Yields were kept low and vines were shoot-thinned, leaf-plucked and thinned by hand.

The Vineyards	Raupo Vineyard
Sub-region	Upper Omaka Valley, Southern Valleys, Marlborough Latitude 41.57
Composition	Chardonnay

The Making

Harvest	Hand harvested 23 rd March 2020
Process	100% Whole Bunch pressed to barrel - No added enzymes, SO2 or yeasts
Fermentation	Wild fermentation, followed by 100% Malolactic fermentation
Barrel work	Lees were stirred at the onset of malolactic fermentation and several times before assemblage.
Barrel Aging	8 months in 2yr old 600L Demi Muid and 2 X 225L barriques (one new)
Assemblage	After almost 8 months the wine was assembled before "marriage" and given its first SO2 addition
Marriage	The blended wine was then settled almost 3 months before being bottled

Bottling	un-fined and unfiltered 10 th March 2021
pH	3.19
TA	7.1
Alc	13.5%
Production	1124 bottles

The Drinking: Aromas of stone-fruit and cashew and warm bread show off the benefits of extended aging on fine lees. The palate then adds to the harmony with its seamless, full-bodied richness which is supported by finely focused acidity. All reflecting the tight mineral rich soils of the upper Omaka Valley. This wine speaks of place with ease and eloquence.

