



2017 CHARDONNAY

Lovely aromas of citrus and yellow stone fruits complemented by subtle notes of toasted cashew nuts and wet schist. The entry to the palate is rich and mouth filling, quickly followed up by a burst of tangerine peel, grapefruit and yellow plum. Bright acidity ensures a clean lingering finish.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Clones 6 and 15 Chardonnay from a single vineyard source, located on the outskirts of the town of Cromwell.

WINEMAKING

Handpicked and whole bunch pressed into stainless steel tank for a brief period of settling before being roughly racked to oak after 12 hours to maintain a higher turbidity and enhance interest on the nose. Fermentation occurred naturally without the addition of commercial yeast before spending 7 months resting on lees while undergoing full Malo-Lactic Fermentation.

ANALYSIS

Alcohol: 13.0%
Ph: 3.16
Acid: 6.4
Sugar: 2.9g/L

CELLARING POTENTIAL

5+ years

FOOD MATCH

Sage and Dijon crusted pork fillet