



## 2019 CHARDONNAY

On the nose, lovely aromas of tangerine, grapefruit zest and white florals are complemented by subtle notes of buttered brioche toast and wet river stones. The entry to the palate is rich and textural before giving way to a seam of bright acidity that brings focus to a core of juicy grapefruit, lime zest, yellow plum and subtly toasted oak. A clean dry finish ensures this wine is suitable for pairing with a range of cuisines.

### GEOGRAPHICAL INDICATION

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Central Otago

### VINEYARD

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Clones 6,15 95, Mendoza and NZVIG1 Chardonnay from three separate Vineyard sources, located in the Lowburn, Gibbston and Cromwell sub regions of Central Otago

### WINEMAKING

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Fruit from each Vineyard and Clone was handpicked and whole bunch pressed separately into stainless steel tanks for a brief period of settling before being roughly racked to 500L French oak puncheons in order to maintain a higher juice turbidity and enhance interest on the nose. Fermentation initially occurred naturally in barrel before the addition of a commercial yeast strain to ensure the fermentation reached dryness. Malo-Lactic fermentation took place over the course of the 9 months while the wine sat in barrel on full yeast lees, with monthly lees stirring in to build palate weight and texture.

### ANALYSIS

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Alcohol: 13.5%  
Ph: 3.32  
Acid: 6.2  
Sugar: 1.1g/L

### CELLARING POTENTIAL

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5+ years

### FOOD MATCH

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Sage and Dijon crusted pork fillet