



CHARDONNAY 2017

[ANALYSIS]

Alcohol | 12.5% alc/vol

pH | 3.32

Acid | 6.3

Closure | Stelvin

Oak | 10 Months French Oak

[VINIFICATION]

Winemaker Darryl Catlin carefully selects the best parcels of fruit according to ripeness from the various blocks of Chardonnay that are made up of three French Chardonnay clones. Each clone has its own flavour spectrum that is individual, where some are picked earlier to obtain citrus characters and other clones are picked later to obtain melon and grapefruit flavours. Once picked, the bunches were sorted and gently pressed, prior to wild ferment and maturation in 100% French oak, 25% new for 10 months. Barrel selected prior to bottling.

[TASTING NOTES]

This wine displays delicate aromas of citrus blossom and herbal spice. The palate oozes an opulent, mouth-filling mid palate of honeydew melon, white peach and grapefruit. This luscious, complex wine has wonderful acid balanced by an incredible softness.

Savour chilled on its own or enjoy as an accompaniment to chargrilled salmon, alternatively asparagus risotto as a vegetarian option. Drinking beautifully now but will continue to evolve with careful cellaring.

[AWARDS]

94 POINTS | TASTINGS.COM

93 POINTS | PATRICK ECKEL

93 POINTS | WINE ORBIT NZ

93 POINTS | AUSTRALIAN WINE SHOWCASE MAGAZINE

DOUBLE GOLD | ASIA INTERNATIONAL WINE SHOW

GOLD | SAKURA WINE AWARDS HAPAN

GOLD + BEST BUY | TASTINGS.COM USA WORLD WINE CHAMPIONSHIPS

GOLD | TASTINGS.COM USA WORLD VALUE WINE CHALLENGE

GOLD | AUSTRALIAN WINE SHOWCASE

GOLD | WINE ORBIT NZ