



2018 CHARDONNAY

On the nose, lovely aromas of citrus zest and white florals are complemented by subtle notes of almond meal and wet river stones. The entry to the palate is tightly focused, showing juicy grapefruit, lime zest, and greengage plum. The mid palate builds in richness and texture before a spark of bright acidity draws off towards a refreshing 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 initially occurred naturally in barrel before the addition of a commercial yeast to ensure the ferment reached dryness. Malo-Lactic fermentation took place during the course of the 9 months the wine spent in barrel on full yeast lees, building palate weight and texture.

ANALYSIS

Alcohol: 13.0%
Ph: 3.26
Acid: 7.4
Sugar: 2.2g/L

CELLARING POTENTIAL

5+ years

FOOD MATCH

Sage and Dijon crusted pork fillet