

TW Reserve Chardonnay - 2018



Release Date:

Harvest Date:

Bottling Date:

Grape Variety: Chardonnay

Region: Gisborne

Brief Description

Aromas of ripe peach and tropical fruit, with just a hint of nutty oak. The palate offers flavours of nectarine, ripe grapefruit and hazelnut.

Tasting Note

This Chardonnay has been elegantly fermented with oak to give aromas of ripe peach and tropical fruit that are enriched with notes of nougat and cream. The palate is a balanced expression of ripe stone fruit, citrus and oak, layered with flavours of golden nectarine, pink grapefruit and toasty hazelnut. Silky and long, fresh fruit flavours lead into the finish which is creamy and fulfilling.

Winemaker

Anita Ewart-Croy

Winemakers Notes

Harvested in the cool of the morning, the Chardonnay was then crushed and destemmed to the press where two press cuts were made to maximise final varietal expression. Once pressed the two juice fractions were slightly clarified before inoculation with aromatic and complexity enhancing yeast. Careful temperature control during ferment ensured that stone fruit and tropical aromas were retained as well as amplifying palate texture. Malolactic fermentation with oak adds creamy nutty notes and length while fully integrating the new oak characters.

pH: 3.58

Alcohol Content: 13.5%

Residual Sugar: 0.8g/L

Total Acidity: 5.20g/L

Brix at Harvest: 22.1

Cellaring Recommendation:

Food Match:

The fresh fruit character and elegant richness of this Chardonnay will pair perfectly with rich chicken dishes, as well as fresh seafood. Scallops wrapped in bacon, or freshly steamed mussels with garden herbs – or enjoy with your favourite cheeses and antipasti.