
DELIVERANCE CHARDONNAY 2018



Golden yellow in the glass, this Waipara Chardonnay is full-bodied and intensely flavoured. It has an elegant bouquet of oak spice, fruit aromas of citrus and stone fruit and subtle lees influence. Dry on the palate with textures of spice and acidity, oak and fruit concentration.

VITICULTURIST'S NOTES

The grapes for this Chardonnay were sourced from a single vineyard grown on the Glasnevin Gravels, North Canterbury. The vines were carefully hand-pruned and fruit hand-picked in mid-April after a warm, dry growing season. The fruit attained optimum ripeness in the dry Autumn weather. Seed lignification and skin ripeness gives the wine a full-bodied fruit-filled balanced palate.

Date picked: 27 March 2018

Brix at picking: 22.2 | **TA:** 9.20g/L | **pH:** 3.39

WINEMAKER'S NOTES

Bunches were hand selected from Frog Rock Vineyard, on the old gravel banks of the Weka River. After a gentle press, juice was transferred into tank for settling, giving beautiful clear juice to begin fermentation. Full malolactic fermentation softens the palate, provides complexity and texture. Blended and bottled on site without fining.

TA: 6.17g/L | **pH:** 3.35 | **Alcohol:** 14.0%