

# TW Reserve Chardonnay - 2019



**Release Date:**

**Harvest Date:**

**Bottling Date:**

**Grape Variety:** Chardonnay

**Region:** Gisborne

## Brief Description

Complex aromas of pale peach, citrus blossom and smoky drying river stone culminate in a robust Chardonnay offering flavours of white fleshed peach and nectarine underpinned with smoky nutty oak. Unmistakably Chardonnay fermented in oak, this wine delivers maximum flavour and length.

## Tasting Note

Fermented in a mix of age and origin of oak barrels, this flavourful Chardonnay shows complex aromas of pale peach, citrus blossom and smoky drying river stone which culminate in a robust Chardonnay offering flavours of white fleshed peach and nectarine underpinned with smoky nutty oak. Unmistakably barrique fermented Chardonnay, this wine delivers maximum flavour and length.

## 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 smoky nutty notes and length while fully integrating the new oak characters.

**pH:** 3.7

**Alcohol Content:** 13%

**Residual Sugar:** 0.5g/L

**Total Acidity:** 5.0g/L

**Brix at Harvest:** 22.8

## Cellaring Recommendation:

Drinking well now, this wine should develop further complexity and texture in the next 5 – 8 years.

## Food Match:

Such a rich, complex Chardonnay will partner well with roasted chicken and vegetables, full flavoured pasta dishes and smoked fish.