

# TW 2020 Estate Chardonnay



**Grape Variety:** Chardonnay

**Region:** Gisborne

## Brief Description

A very appealing fruit forward Chardonnay which has aromas of citrus blossom, jasmine and cream. The palate is delicious with ripe golden peach, pink grapefruit and a hint of creaminess which lengthens and adds texture. A lighter style Chardonnay that can be enjoyed with or without food, with your favourite people and food.

## Tasting Note

Appealing on both the nose and palate, this true reflection of Chardonnay has aromas of citrus blossom, jasmine and cream. The palate is delicious with ripe golden peach, pink grapefruit and a hint of creaminess which lengthens and adds texture. A fabulous Summer tippie to enjoy in the sun with your favourite people and food.

## Winemaker

Anita Ewart-Croy

## Winemakers Notes

Harvested in the cool of the morning at optimum ripeness, this Chardonnay is processed quickly to ensure maximum expression of fresh fruit flavour and aroma without the influence of skin tannin. Fermented in stainless using cool temperature control and aromatic enhancing yeast, this Chardonnay is a true expression of the fruit. There has been no oak used in the creation of this wine, half has been put through malolactic fermentation to add creaminess and richness. Perfectly balanced acidity gives length and freshness. This wine was fined with fresh skim milk prior to stabilisation, filtration, and bottling.

**pH:** 3.47

**Alcohol Content:** 13%

**Residual Sugar:** 0.5g/L

**Total Acidity:** 6.7g/L

**Brix at Harvest:** 22.3

## Cellaring Recommendation:

This wine will cellar well for at least five to eight years.

## Food Match:

Enjoy with flavourful chicken and seafood dishes or with your favourite antipasti.