



2018 DELTA CHARDONNAY

A REFINED AND ELEGANT CHARDONNAY WITH WHITE PEACH, VANILLA SPICE AND A HINT OF WARMING CARAMEL.

WINEMAKER Heather Stewart	ALCOHOL 13.0%	RESIDUAL SUGAR 3.8 g/L
ACIDITY 5.8 g/L	PH 3.32	VEGETARIAN FRIENDLY

TASTE PROFILE

COLOUR: GOLDEN

NOSE: AROMAS OF RIPE PEACH, APRICOT AND VANILLA POD.

PALATE: JUICY PEAR AND RIPE PEACH FORM A FRUITY PALATE, BALANCED WITH SUBTLE VANILLA SPICE AND CARAMEL ON THE FINISH.

FROM THE LAND:

These select Clone 15 Chardonnay grapes were sourced from Marlborough's Lower Wairau Valley, predominantly from one select vineyard.

The 2018 vintage started with cool spring weather, which extended the length of flowering, leading to open bunches with reduced potential disease pressure during early autumn rains. Lower crop levels led to increased intensity of flavours within the grapes.

Ripening steadily throughout the growing period, this fruit was continually monitored until the right balance of flavour and physiological ripeness was attained.

TO THE WINERY:

The grapes were harvested both by hand and machine. Once transported to the winery, the grapes were pressed, lightly settled and inoculated with a selected yeast strain.

The natural stone fruit flavours were maintained, and secondary characteristics such as sandalwood, caramel and vanilla spice developed with malolactic fermentation, regular lees stirring and maturation in oak, before lighting fining and filtering.

FLAVOURS & FOOD:

The 2018 Chardonnay is elegant and concentrated. An ideal wine to enjoy with roast chicken, creamy potatoes and good company.



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