



2019 DELTA CHARDONNAY

A REFINED AND ELEGANT CHARDONNAY WITH WHITE PEACH, RIPE FIG AND A HINT OF WARMING CARAMEL.

WINEMAKER
Heather Stewart

ALCOHOL
13.0%

RESIDUAL SUGAR
0.8 g/L

ACIDITY
5.3 g/L

PH
3.47

VEGAN FRIENDLY

TASTE PROFILE

COLOUR: PALE GOLDEN

NOSE: AROMAS OF RIPE FIG, LEMON ZEST AND VANILLA POD.

PALATE: FRESH FIG AND RIPE STONE FRUITS FORM A FRUITY PALATE, BALANCED WITH SUBTLE VANILLA SPICE AND CARAMEL ON THE FINISH.

FROM THE LAND:

These select Chardonnay grapes were sourced from Marlborough's Lower Wairau Valley.

The 2019 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.

The grapes were machine harvested in the cool of the night.

TO THE WINERY:

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 panna cotta, caramel and vanilla spice developed with malolactic fermentation, regular lees stirring and maturation in oak, before lighting fining and filtering.

FLAVOURS & FOOD:

The 2019 Chardonnay is elegant and concentrated, with a complex palate of stone fruit and vanilla spice with a lengthy finish.

An ideal wine to enjoy with pan seared white fish and creamy potato bake.



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