



# 2020 HATTERS HILL CHARDONNAY



A STRUCTURED AND ELEGANT CHARDONNAY WITH NOTES OF RIPE PEACH AND TOASTED HAZELNUT.

<b>WINEMAKER</b> Heather Stewart	<b>ALCOHOL</b> 13%	<b>RESIDUAL SUGAR</b> 1.2g/L
<b>ACIDITY</b> 5.6g/L	<b>PH</b> 3.39	<b>VEGETARIAN FRIENDLY</b>



## TASTING NOTE

**COLOUR:** PALE GOLD

**NOSE:** TEXTURED AROMAS OF RIPE PEACH, FRESH FIGS AND SUBTLE TOASTED HAZELNUTS

**PALATE:** A TEXTURED AND RICH CHARDONNAY SHOWING NOTES OF TROPICAL PEACH, RIPE APRICOT AND DELICATE HAZELNUT. A SUBTLE OAK INFLUENCE LEADING TO A LINGERING TOASTY FINISH.

## FROM THE LAND:

Our Hatters Hill Chardonnay was harvested predominantly from a small vineyard in the Ure Valley, located in the Southern tip of Marlborough.

The balance was hand selected from small parcels of grapes from the southern side of the Wairau Valley.

The combination of sites fuses together the Ure Valley's subtle minerality with the Wairau Valley's rich and expressive characteristics, making for a complex and elegant Marlborough Chardonnay.

Each barrel was fermented with a selected yeast strain, and after primary fermentation the grapes went through malolactic fermentation.

Subsequently, the wine was left on lees for eight months in barrel, and regularly stirred to enhance the texture and creamy characteristics of the final wine.

Heather then selected her favourite barrels for blending prior to lightly filtering and gentle bottling.

## FLAVOURS & FOOD:

Drinking beautifully from release and will continue to mature over the next five to eight years.

Excellent paired with a creamy risotto topped with Parmesan and crushed pine nuts.

## TO THE WINERY:

The Chardonnay grapes were lightly pressed on arrival, and transferred into French oak barrels for fermentation, a quarter of which were brand new oak barriques.

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