



2021 HATTERS HILL CHARDONNAY

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

WINEMAKER Heather Stewart	ALCOHOL 13.5%	RESIDUAL SUGAR 0.6g/L
ACIDITY 5.9g/L	PH 3.42	VEGAN FRIENDLY

TASTING NOTE

COLOUR: PALE GOLD

NOSE: LAYERED AROMAS OF RIPE PEACH, LEMON CURD AND SUBTLE NUTMEG SPICE.

PALATE: A TEXTURED AND CREAMY CHARDONNAY SHOWING NOTES OF APRICOTS, HAZELNUT AND TOASTED NUTMEG, WITH A SUBTLE OAK INFLUENCE LEADING TO A LINGERING AND LAYERED FINISH.

FROM THE LAND:

Our Hatters Hill Chardonnay was harvested from a beautiful vineyard located in the Dillons Point area of the Wairau Valley, Marlborough.

The vineyard is situated alongside the Ōpaoa River, originally a tributary of the larger Wairau River. The river has deposited nutrient rich soils throughout the area, so vines are fertile and are carefully managed by our vineyard team.

The 2021 vintage was an exceptional year, with small tight bunches of grapes, producing concentrated and rich flavours in a small volume.

TO THE WINERY:

The Chardonnay grapes were lightly pressed on arrival, and transferred into French oak barrels for fermentation. All the barriques were second and third year fill.

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 Parnesan and crushed pine nuts.



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