



2018 HATTERS HILL CHARDONNAY

OUR FLAGSHIP CHARDONNAY SHOWING BOLD AND SPICY CHARACTERS WITH FLAVOURS OF RIPE FIGS, VANILLA SPICE AND FRESHLY TOASTED PINE NUTS.

WINEMAKER Heather Stewart	ALCOHOL 13.0%	RESIDUAL SUGAR 1.4g/L
ACIDITY 5.2g/L	PH 3.50	VEGETARIAN FRIENDLY

TASTING NOTE

COLOUR: DEEP GOLD

NOSE: VIBRANT AND SPICY WITH HINTS OF VANILLA SPICE AND FRESHLY PICKED FIGS.

PALATE: A TEXTURED AND RICH CHARDONNAY SHOWING NOTES OF RIPE FIGS, VANILLA SPICE AND CREME BRULEE. SUBTLE HINTS OF GINGER AND CARDAMON LEAD TO A LONG AND 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.

This 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 bold Marlborough Chardonnay.

TO THE WINERY:

The Chardonnay grapes were lightly pressed and transferred into French oak barrels for fermentation, half of

which were brand new oak barriques.

Fermented with a specially selected yeast strain, the grapes then went through malolactic fermentation and were left on the lees for ten months in barrel, with regular stirring to enhance the creamy characteristics.

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.



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