



2019 HATTERS HILL CHARDONNAY



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

WINEMAKER Heather Stewart	ALCOHOL 13%	RESIDUAL SUGAR 4.0g/L
ACIDITY 5.4g/L	PH 3.33	VEGETARIAN FRIENDLY

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.

TO THE WINERY:

The Chardonnay grapes were lightly pressed and transferred into French

oak barrels for fermentation, a third 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 Parnesan and crushed pine nuts.



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