2018 Chardonnay



AROMA

Aromas of ripe nectarine and peach with lifted citrus notes.

PALATE

Juicy palette of fresh white peach and nectarine stone fruit, with a hint of hazelnut and vanilla bean.

AGEING POTENTIAL

Drinking well now, and will continue to develop over the next few years.

WINEMAKING

The fruit for this wine was selected from vineyards across the Marlborough region. Several clones were selected, mostly clone 6. Machine harvested, pressed, lightly settled, then racked and

inoculated with a selected yeast strain and fermented in stainless steel and seasoned oak. After malolactic fermentation, the wine was aged for 10 months in French oak and lightly fined.

WINE ANALYSIS			
Colour	Pale gold	Residual Sugar	1.9g/L
Alcohol	13 % v/v	рН	3.55
Total Acidity	5.4g/L		