

Marlborough Sun

PRODUCED IN NEW ZEALAND

EDITION 20

2021 Chardonnay



AROMA

Strong aromas of ripe stone fruit, white peach and lifted citrus on the nose.

PALATE

A juicy and fresh palate with flavours of white peach and succulent grapefruit with a touch of nutty spice and vanilla bean.

AGEING POTENTIAL

This wine will continue to evolve and reward over the next three years, if it lasts that long!

FOOD MATCH

An exceptionally food friendly wine, this Chardonnay will complement a wide range of dishes including a creamy pesto pasta.

WINEMAKING AND VITICULTURE

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 straw	Residual Sugar	0.6 g/L
Alcohol	13% v/v	pH	3.43
Total Acidity	5.4 g/L		