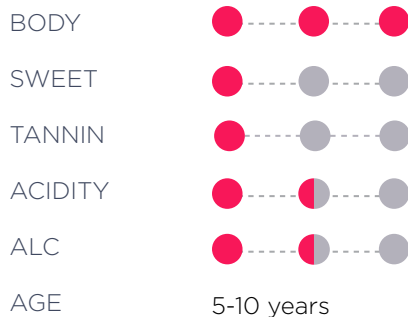


# CHARDONNAY



## BALANCED, FRUITY AND OFTEN OAKY

Ever-evolving and grape expression can vary greatly, yet always elegant with it's balance of minerality and fruit.



## KEY FLAVOURS



## KEY TO INTENSITY SCALES

Guide to each wine variety's intensity notes.

LIGHT  
MEDIUM  
FULL  
○ — ○ — ○  
**BODY**

DRY  
MEDIUM  
SWEET  
○ — ○ — ○  
**SWEET**

LOW  
MEDIUM  
HIGH  
○ — ○ — ○  
**TANNIN**

MILD  
BALANCED  
CRISP  
○ — ○ — ○  
**ACIDITY**

LOW  
MEDIUM  
HIGH  
○ — ○ — ○  
**ALC**

LOW ALCOHOL <12%  
MEDIUM 12-13.5%  
HIGH 13.5+%

## HISTORY

Chardonnay originated in Burgundy, France, and although it is not 100% known how it came to be it is believed to be a cross between a Pinot Noir and Gouais Blanc. To this day Chardonnay is a desirable grape as it is adaptable and relatively easy to cultivate. It also still gets mistaken for Pinot Blanc as they are nearly identical to the eye so only the true-blue winemakers are able to tell the two apart!

## DESCRIPTION

It is difficult to pigeon-hole Chardonnay however most New World Chardonnays will be well-oaked with big, mouthfilling flavours of stonefruit and vanilla, and a round palate from the low acidity. Old World expressions are then often comparably lighter and more acidic, for example those from Chablis, France which are typically unoaked or use neutral oak or less new oak.

## BUYING GUIDE

### ***If you're after a lighter Chardonnay...***

One word: Chablis. Chablis is the northernmost district of Burgundy and due to its cooler climate the Chardonnay from around here has higher acidity and more restrained fruit flavours.

### ***If you're after a heavier Chardonnay...***

Think New World. New World Chardonnays tend to come from climates that are warm enough to bring riper fruit flavours and are often aged on oak and subject to malolactic fermentation (the fermentation that gives it creaminess). California or Gisborne are great places to start your heavy Chard hunt.

### ***If you're after something different...***

Try an unoaked New World Chard. These have pronounced fruit without the vanilla oak. They're often very clean, a little citrusy and display the versatility of the Chardonnay grape.



## WHERE IN THE WORLD

Burgundy France ,  
USA, Australia,  
Italy, Chile,  
New Zealand



## FOOD PAIRING

Creamy pasta  
Lobster  
Caesar salad



## TOP TIPS

Love it or hate it, Chardonnay isn't going anywhere!

- ☆ Is famous for being creamy in taste.
- ☆ Derives its creaminess from malolactic fermentation – the conversion of malic acid (naturally found in grapes) to lactic acid (softer and creamy).
- ☆ Is a key ingredient in champagne and high quality sparkling wine.
- ☆ Is thought to occupy approximately 200,000 hectares of vineyards internationally.
- ☆ Is the third most planted grape in New Zealand with 3,211 hectares nationwide after Sauvignon Blanc and Pinot Noir, respectively.
- ☆ Originally comes from Burgundy in north east France.
- ☆ Is the name of a village in the Macon region in the south of Burgundy.
- ☆ Has a natural affinity with oak and is usually fermented or matured in oak, to some extent.
- ☆ Price indicates the type of oak used (new or old oak and for how long the wine is aged in it).
- ☆ Can be blended with other grapes but usually isn't.
- ☆ Is made in most places where wine is produced.