

Vicar's Choice Chardonnay

A fresh easy drinking fruit driven Chardonnay with layers of nectarine, peach, citrus and hint of toasted hazelnut.

Colour:

Pale gold.

Aroma:

Ripe stone fruit aroma of nectarine and peach, with citrus lift.

Palate:

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

Ageing Potential:

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

Winemaking & Viticulture:

Fruit was selected from several vineyards across the Marlborough region with a variety of different clones. This careful selection of fruit contributes to the complexity of the wine. The grapes were harvested at optimum ripeness and fermented in seasoned oak or stainless steel tanks. Each parcel went through malolactic fermentation to soften and round out the palate. After several months lees aging post fermentation, each parcel was assessed and selected for this final wine.

Wine Analysis:

Alcohol 13% v/v
Residual sugar 2.0g/litre
Acidity 5.6g/litre
pH 3.43

Food Match:

A perfect match for grilled chicken or salmon.



Senior Winemaker

Stewart MacLennan

Senior Winemaker

Hamish Clark

Contact

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