



2016 Aronui Nelson Chardonnay

TASTING NOTES

A luminous golden hue in the glass, this Chardonnay from Nelson is layered with ripe stonefruit flavours backed by subtle hints of hazelnut, creamy butterscotch and spicy oak. Richly textured with a creamy mouthfeel gained from lees stirring and extended ageing in French oak barriques, this complex textured Chardonnay that leads to a long, dry and lingering finish.

WINEMAKING

After careful hand-harvesting, the grapes for this wine were gently whole-bunched pressed by modern membrane presses. The resulting juice was then moved without settling to a selection of both new and old French oak barriques for fermentation. Specially chosen yeasts were used to inoculate the majority of the barrels, with a small proportion left to undergo a natural or 'wild' fermentation with indigenous yeasts. After fermentation was complete each barrel underwent twice weekly batonage - or lees stirring - promoting yeast autolysis which adds both body and complexity to the wine. Malolactic fermentation naturally occurred once the weather warmed in the spring, with barrel batches carefully monitored during this time.

Once the MLF had finished each barrel was individually assessed, with only the best barrels making it to the final blend. Once blended was completed the wine was filtered and bottled without the need for fining in mid-March.

VITICULTURE

The grapes for this wine are sourced from premium vineyard sites in the sun-drenched Nelson region located in the upper South Island of New Zealand. The 2015/2016 growing season started with warm spring temperatures in October and November, followed by dry weather in the early flowering period. Temperatures fell mid-flowering, resulting in lower crop levels throughout our blocks.

Meticulous vine management from our vineyard team helped to open the canopy and even out crop levels as well as reducing disease pressure. Warmer conditions after veraison and up to harvest aided the ripening process, with the Chardonnay grapes harvest starting on the 20th March and ending on the 10th April.

ANALYSIS

Alcohol: 13%
pH: 3.354
T/A: 5.4g/L
R.S: 0g/L



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