

Anna's Way
Chardonnay 2016
Marlborough

AW
ANNA'S WAY

sapor.co.nz



AROMA

Toasty oak, butterscotch, peach and citrus fruits

COLOUR

Clear, slight straw tint

TASTING NOTES

A complex nose showing toasty oak, butterscotch and peach characters. Soft on the palate with a creamy texture and just enough oak to balance the citrus and peach flavours

WINEMAKING NOTES

100% fermented in used oak barrels with the yeast lees stirred regularly to give texture and integrate the flavours. Approximately a third of the wine underwent malolactic fermentation to soften the acidity and add complexity. Drink with good food and friends

BLOCKS

Bells Road Block, Wairau Valley

CLASSIFICATION

Marlborough, New Zealand

SOIL

Alluvial

GRAPES

Chardonnay

HARVEST DATE

15 April 2016

BRIX AT HARVEST

21.7 Brix

TECHNICAL ANALYSIS

Alc.	13%
T.A.	5.8g/L
pH.	3.36
R.S.	<0.1g/L

CELLAR

18 to 24 months

SAPOR
— MAKERS
& GROWERS