



2016 Dunnolly Estate Reserve Chardonnay

Analysis:

Alcohol	F/TSO ₂	pH	TA	RS	VA
13.01%	32/95	3.4	5.42 /L	1.6 g/L	0.26 g/L

Vinification:

In 2016 we decided take this wine to the next level. In order to do this we hand harvested instead of our traditional machine harvesting method. Once it got to the winery we pressed it using a slightly more gentle press cycle.

We handled the free run as we have previously, this is by fermenting the juice in new French oak along with a small amount in stainless steel. The only difference was that we allowed 10% of the batch to ferment with indigenous yeast as opposed to cultured yeasts.

It certainly became more exciting at blending time when all the different parcels moulded together into the beaker. These techniques are definitely the way forward for our Dunnolly Chardonnay.

The wine was stabilised and lightly fined before being bottled in February 2016.

Tasting notes:

As described above, using these different techniques have allowed the purity of our Chardonnay to shine through in the glass. The wine is showing greater complexity and more dimensions than its predecessors.

I describe this wine to be marmalade on buttery brioche toast with ripe apricots, passionfruit and a fine citrus line. The acid is subtle and balanced against the viscosity of the palate. The textured palate make this wine enchanting and engaging.

Food pairing: Living in New Zealand there is always the tendency to pair our Chardonnay with fresh local seafood. It seems naturally drawn to shell fish like scallops and clams. I think it's due to the natural crunchy acidity and subtle citrus notes found in our Chardonnay.