



# CHARDONNAY

CENTRAL OTAGO 2020

*...complex with a long citrus and nutty finish...*



WET JACKET

## Wine Making

The fruit was hand harvested on 5<sup>th</sup> April 2020 and was whole bunch pressed to tank. The juice was then transferred to French oak bariques to undergo fermentation in barrel. The wine was aged in oak for 9 months, of which approximately 35% was new oak. During this time the malolactic fermentation was completed and the wine was regularly lees stirred.

## Tasting Notes

Straw with clear hues.

Fragrant with nectarine, apricot, honeydew melon, guava, peach, hazelnut, nougat, toffee and citrus blossom.

Full entry with sweet stonefruit, feijoa, ripe citrus and a nice nuttiness.

Mouthfilling and complex with a long and textured finish.

## Technical Details

pH	3.39
TA	5.33g/L
Alc %	14.1%
RS	<0.01g/L