

the **DARLING**



## Chardonnay 2016 Marlborough

### Vineyard & Winemaking

The grapes were sourced from a single organic vineyard in the Southern Valleys of Marlborough. The vines were low yielding giving great concentration of flavour. The grapes were picked in mid April. They were lightly crushed and pressed while still cold, retaining their pure flavours.

The wine was fermented 100% in older oak allowing subtle texture and complexity to be added.

Natural yeast fermented the wine slowly to keep the softness and texture of the wine. It was aged on lees in oak with minimal intervention.

The grapes and wine are certified organic by BioGro New Zealand.

### Tasting Notes

This wine has been made in an old world style with minimal intervention. It is soft with great texture and has flavours of citrus, melon, white peach and a touch of flint. A refined mid palate, with great length of flavour.

This wine will drink well anytime complementing seafood, as well as soft and hard cheese.

Winemakers: Chris Darling & Bart Arnst

Enjoy

*Chris & Bart*



Premium Organic Wine

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