

RIMU GROVE WINERY

NELSON | NEW ZEALAND

2019 Chardonnay

Winemaker's Notes

Harvest date	18 March 2019
Sugars at harvest	22.2 Brix
Bottling date	17 March 2020
Cases produced	217

Alcohol	13%
pH	3.30
T/A	6.13 gm/litre

100% fruit from the Rimu Grove Estate Vineyard located in the Moutere Hills.
Naturally barrel fermented in 100% French oak.

Grapes were picked by hand and whole-bunch pressed,
followed by cool fermentation in 225L barriques.
The wine was routinely barrel-stirred on full lees for 11 months.

Tasting Notes:

A complex array of smells and tastes showing yellow peach, roasted almond, cream and vanilla aromas, leading to a sumptuous palate that's filled with rich textures and delicious flavours. It's concentrated and expressive, and fabulously long on the finish.

Review

★★★★ ½ *New Zealand Wines 2021: Michael Cooper's Buyer's Guide*

"This is typically full of personality. Estate-grown near the coast in the Moutere hills and fermented and lees-matured for 11 months in French oak casks, the bright, light yellow/green 2019 vintage has a fragrant, slightly oaky bouquet, leading into a full-bodied, youthful wine with fresh acidity and strong, ripe, peachy, nutty flavours, showing very good complexity. Best drinking 2022+."

Availability

Suggested retail price: \$52.00
Cellar Door price: \$47.95

To order wine, please contact Rimu Grove Winery:

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