



WRIGHTS

FAMILY WINEGROWERS SINCE 1931

Wrights Reserve Chardonnay Gisborne 2018

At Wrights Vineyard & Winery, Gisborne, New Zealand we work from the grassroots to produce hand crafted boutique wines in an ethical and environmentally friendly way. Our grapes and wines are certified organic. In the winery additives are kept to a minimum, to show case the vintage, wines and terroir of the vineyard.

Geoff Wright owner, winegrower is NZ's 3rd generation winemaker of Croatian descent. With winemaking commencing in the 1920's, Kumeu, Auckland.

Winemaking

The grapes come in at perfect condition, several harvests are done, with the presses varying from whole bunch to destem crush. Only the free run and light pressings are used for this wine. The wines are fermented in new French barrels. A mix of yeast strains, included are wild ferments.

Our Chardonnay is full-bodied, the palate has rich and deeply packed flavours of yellow stonefruits, tropical and citrus fruit melded with a layering of creamy and nutty oak. The flavours are mouthfilling and detailed in complexity. The wine was barrel aged for 12 months and undergoes full malolactic fermentation. The wine is slowly transformed into Gisborne's premium chardonnay, in the Chardonnay Capital of New Zealand.

Harvest Method: *Hand Picked* Harvest Dates: *From March 21st 2018* Brix: 25

Tasting Notes

Colour: *Straw* Aroma: *Vanilla, Hazelnut, Pineapple, Citrus*

Palate: *Lovely creaminess, with balanced acidity and pineapple flavours, with long length.*

Serve: *Chilled* Food Match: *White and Red Meats, Spicy Dishes.*

Alcohol: *14.5 %* Acidity: *TA 6.38 pH 3.40* Residual Sugar: *2.7 grams per litre*

Production: *2500 bottles* Bottling: *20th March 2019* Closure: *Screw Cap*

Winemaker: *Lawrence Jiang and Geoff Wright*

Awards

Gold Medal NZ Organic Wine Competition
4.5 Stars Michael Cooper

