

VINEYARD

2013 Chardonnay Marlborough

WINE OF NEW ZEALAND

Technical Details

0	Growing Region	Marlborough
(Grape Variety	Chardonnay
A	Alcohol	14.0 %
p	Н	3.27
A	Acidity	7.1 g/l
F	Residual Sugar	1.24 g/l
Ν	<i>N</i> aturation	Eighteen months in French Oak barrels, a small
		portion of which is new

Tasting Notes

Straw coloured.

Fermented using natural yeasts this wine shows aromas of flint, lemon peel and ripe citrus fruits framed by toasty mineral nuances. Seamlessly integrated oak leads into a wonderfully balanced Chardonnay with focused texture, vibrant acidity and a lively finish.

Food Match

Shellfish, fish, white meats and especially a BBQ rack of pork. Three to five years.

Cellaring