

RIMU GROVE WINERY

NELSON | NEW ZEALAND

2019 Chardonnay *Synergy*

Synergy: An effect of the interaction of the actions of two or more agents such that the result of the combined action is greater than expected as a simple additive combination of the agents acting separately.

Winemaker's Notes

Harvest date	18 March 2019
Sugars at harvest	22.2 Brix
Bottling date	17 March 2020
Cases produced	48
Alcohol	13%
pH	3.28
T/A	6.37 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.

Availability

RRP \$65

To order wine, please contact Rimu Grove Winery:

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Website: www.rimugrove.co.nz