

DASHWOOD

INSPIRED BY OUR PRECIOUS ENVIRONMENT

Dashwood embraces the natural beauty of the coastlines and unique flora and fauna that are synonymous with New Zealand. Taking inspiration from the native Pohutukawa that flowers in summertime along New Zealand's coastlines, our wines embody the care and respect we have for our precious environment.



WINEMAKING

Grapes were selected from Marlborough's two winegrowing valleys; the Wairau Valley and the Awatere Valley. They were harvested in the morning to keep the fruit cool, and then gently pressed immediately in the winery. The juice was allowed to settle naturally before fermenting in a mix of oak barrels and stainless steel tanks. All components underwent Malolactic fermentation. The wine was aged on yeast lees for 10 months with lees stirring conducted based on regular tasting. The wine was bottled in March 2023.

CHARDONNAY 2022

Classic Chardonnay aromatics mingle in the glass with a touch of citrus peel, ripe stonefruit and toasty oak. The palate is rich and creamy with grilled peaches, lemons and brioche through the mid palate. Fine, toasted oak and balanced acidity lead to long and satisfying finish. Enjoy alongside creamy cheeses, BBQ chicken or a porcini risotto.

ALCOHOL: 13.5%

pH: 3.40

TA: 5.80

RS: 2.12

REGION: Marlborough, New Zealand

COMPOSITION: 100% Chardonnay



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