

Lillian

CHARDONNAY



WINEMAKERS NOTES Hand harvested, whole bunch pressed to tight grain French oak barrels for fermentation. After fermentation, barrels were stirred on yeast lees and underwent partial malolactic fermentation. Aged for a year in oak before bottling and then 12 months in bottle before release.

TASTING NOTES Pale straw, yellow peach and citrus aromas, with some sulphide complexity. Palate is dry and elegant, fruity but with a mealy and mineral texture, balanced acidity, integrated oak and attractive roasted nuttiness

Michael Cooper MA ONZM

- Michael Cooper's Wine Consultancy

The notably concentrated 2019 vintage (5) was hand-harvested from mature, ungrafted vines, planted by Jill and Bruce Moore at Waipara in 1982.*

Crafted by highly experienced winemaker, Alan McCorkindale, it was fermented with indigenous yeasts and lees-aged for a year in French oak casks.

Bright, light yellow/green, it is a weighty, distinctive wine with intense stonefruit flavours, highly complex and savoury, balanced acidity and a very harmonious, enduring finish. Drink now or cellar.

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