

## ABEL TASMAN CHARDONNAY

# ABEL

ORIGIN	Tasman
VINTAGE	2022
COLOUR	White
WINE TYPE	Still wine



### TASTING NOTE

Citrus fruit with a touch of reduction, savoury undertones, fresh acidity, highly textured, bone dry, excellent balance.

### PRODUCER

Small family wine producer with bucket loads of industry experience championing Chardonnay from the Moutere clay soils of the Nelson/Tasman region. Crafting Chardonnay with energy, freshness, purity and versatility. Growing, making, bottling, selling. Quality first. Working hard and enjoying life.

### VINEYARD INFORMATION

The vineyards are planted on rolling hills in the Moutere valley located close to the Tasman sea. The region is known for unique clay soils, high sunshine hours and the proximity to the sea provides a cooling maritime influence.

### VINIFICATION

Handpicked fruit gently pressed to 3000L French Oak cuves.  
Wild fermentation. Wild malo-lactic fermentation (100%).  
24 months maturation on lees.  
Light filtration prior to bottling.  
Ingredients: Grapes. Contains sulphites.

### RESIDUAL SUGAR

1.02 g/L

### ALCOHOL

13.5 %

### BLEND

100% Chardonnay