

RIMU GROVE WINERY

NELSON | NEW ZEALAND

2020 Chardonnay

Winemaker's Notes

Harvest date	25 March 2020
Sugars at harvest	23.3 Brix
Bottling date	16 March 2021
Cases produced	221

Alcohol	13.5%
pH	3.35
T/A	6.7 gm/litre

100% fruit from Weka Road 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.

Review

Gavin Hubble Grape-To-Glass.com, August 2025 ★★★★★

An inviting nose with white peaches, roasted almond, vanilla cream and biscotti aromas. These carry through to the engaging palate with its layered elegant textures and concentrated scrumptious flavours, and a lingering classic dry finish.

Availability

Suggested retail price: \$55.00

To order wine, please contact Rimu Grove Winery:

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