



2014 Reserve Chardonnay (Sustainable) Marlborough New Zealand

Harvest & Winemaker's notes:

The grapes for this Chardonnay were sourced from a single vineyard in the Wairau Valley. Grapes were hand harvested from vines (Clones B95 and Mendoza) with an average age of 16 years old. The grapes were lightly whole bunch pressed and then fermented with selected yeasts in barrel with intermittent stirring of the lees for 11 months. Partial malolactic fermentation was followed by 11 months ageing in 25% new and seasoned French barrels followed by light filtration before bottling.

David Clouston – Winemaker

Tasting notes:

Colour: Golden straw.

Bouquet: A complex nose with layers of stone fruit, mingling with brioche.

Palate: The palate is full-bodied and richly textured with fleshy stonefruit. This is an elegant chardonnay with a lingering, lively finish.

SOILS	Deep clay with gravel and loam
ALCOHOL	13.5%
STD DRINKS	8.3
T.A	7.6
RS	<2
BRIX	23.5
PH	3.4
HARVEST DATES	First 2 weeks in April