



## 2015 'Clos des Pierres' Chardonnay Marlborough (Sustainable)

<b>SOILS</b>	SILT LOAM TOPSOIL OVER ALLUVIAL GRAVELS
<b>ALCOHOL</b>	14 %
<b>T.A</b>	6.2G/L
<b>RS</b>	<2 G/L
<b>BRIX</b>	23.8
<b>PH</b>	3.49
<b>HARVEST DATES</b>	6 APRIL

### Harvest & Winemakers' notes:

A true expression of site, this wine was sourced from a single vineyard in the Wairau Valley with 25 year old vines and extremely stony soils. 100% Mendoza clone. Hand harvested, lightly whole bunch pressed with wild ferment in barrel and intermittent stirring of the lees. Full malolactic fermentation, followed by 11 months ageing in 25% new and seasoned French barrels. Unfined and unfiltered.

'Clos des Pierres' - place of stones

David Clouston & Ashley Holland -  
Winemakers

### Tasting notes:

Colour: Bright yellow

Bouquet: Aromas of lemon balm mingle with toasty oak, cloves and cashew nut.

Palate: Fresh pineapple and lemon zest flavours are layered over savoury oak and spice. The artesian winemaking approach has resulted in a delicious wine, showing great opulence and complexity with underlying old vine minerality.