



2017 Reserve Chardonnay (Sustainable) Marlborough New Zealand

Harvest & Winemaker's notes:

The grapes for this chardonnay were predominately sourced from a vineyard in the Wairau Valley with a small portion coming from the Southern Valleys. A mixture of Clone 6, 95 and 15 were handpicked and whole bunch pressed. The wine was fermented on light solids, followed by full malolactic fermentation before being oak aged for 11 months.

Winemakers:

David Clouston & Sanna Stander

Tasting notes:

Golden straw in colour, the bouquet has nectarine, peach and marzipan aromas, mingling with toasty vanilla bean and shaved almond notes.

Undertones of roasted cashew, almond blossom and salted caramel come through. The palate is well-balanced with good focus, lingering stonefruit flavours and crystalline acidity.

When to drink: 2019 - 2021

SOILS	Silt river gravels
ALCOHOL	13%
T.A	5.2
RS	2.5g/l
BRIX	21
PH	3.45
HARVEST DATES	Last week of March and first week of April