



# Black Cottage

## Chardonnay

Marlborough New Zealand 2019

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Sustainably Grown

### Harvest & Winemaking notes:

A warm, dry summer lead to an early harvest with pristine fruit, small berries, and great concentration. The rare Swiss clone 2/23 chardonnay grapes were sourced from a single vineyard in the Wairau Valley. The wine was fermented on light solids, followed by full malolactic fermentation before being oak aged for 4 months.

Winemaker: Sanna Stander

### Tasting notes:

Bright hay in colour, the bouquet has white peach and apricot aromas, mingling with toasty vanilla bean and burnt lemon butter notes. Undertones of hazelnut husk, almond blossom and lemon balm come through. The palate has finesse and is well-balanced with great freshness, focus and crystalline acidity.

Pairs well with fish or cream based dishes.

### Analysis:

SUB-REGION	Wairau Valley
SOIL TYPE	Alluvium
VARIETIES	Chardonnay
PH	3.44
TA	5.0 g/l
RS	<2.0 g/l
ALCOHOL	12.5%

[www.blackcottagewines.co.nz](http://www.blackcottagewines.co.nz)

