



Flavour Profile

With aromatics of ripe apple and white peach, our Chardonnay has a creamy texture that makes it easy to drink. Medium bodied with underlying notes of roasted almonds and nectarine confit, it finishes clean and crisp with a lovely persistent flint like minerality.

Winemaker Notes

2016 was our best vintage yet of our Chardonnay. Our fruit was hand picked in three different batches according to ripeness. It was then gently whole bunch pressed, resulting in beautifully clear and delicate juice which is ideal for barrel and tank fermentation alike. The barrel portion was reserved for the wines with the best depth of fruit and ripeness of flavour, and was fermented in 300 litre hogshead casks (both new and one to two years' old). The barrel fermented wine went through a partial malolactic fermentation. Both tank and barrel batches were aged for 10 months on yeast lees prior to blending in February. They were then lightly fined and filtered prior to bottling.

The Perfect Match

Pair our Mt. Beautiful Chardonnay with roasted chicken, salmon dishes, Coquille St. Jacques, and a playful perspective about life.

For The Aficionado

Planted 2004-2011	17433 vines	6.3793 hectares
2 Blocks	@2.4x 1.65 metres	3 tonnes / hectare
		1.2 tonnes / acre

Our Chardonnay is planted on the most Northern part of the vineyard and is hand tended and hand harvested. The clones are a mixture of French clones B 95 and 2/23 grafted onto rootstock. The vineyard is in charge of dictating the flavour profile of the Chardonnay, so far yielding peachy stone fruits and creamy almond flavours. Our first vintage was 2013.

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 13.5%
TA 6.8g/L
RS <1g/l
pH 3.31

Bottled

March 2017

Production

1300 cases

Suggested Retail Price

21.99 USD
26.90 NZD

