



ESTATE BLACK MARLBOROUGH CHARDONNAY 2018

VITICULTURE

100% Handpicked Marlborough Chardonnay grapes from the Wairau Valley.

VINIFICATION

The fruit was pressed immediately into a stainless steel tank for a quick settling period (6 hours) before hard racking. The wine is then inoculated and the fermenting juice was transferred to 500L French oak puncheons. After 8 months the wine was pumped out of barrel and into a tank to fine and filter for bottling. Lastly, the Winemaker picked out the two top barrels and expertly finished the wine to give it a perfectly balanced taste.

DESCRIPTION

A luxury Marlborough Chardonnay, displaying typical mineral notes from the Wairau Valley. The stone fruit, pear and almond aromas are rounded off with a scrumptious mouth feel from its time in oak.

SERVING SUGGESTION

Don't let a perfectly matched seafood chowder or avocado and tuna tapas stop you from enjoying this wine. It is flawlessly delicious on its own.



TECHNICAL SPECIFICATIONS *(at bottling)*

Grape Variety 100% Chardonnay

Alcohol 13%

Residual Sugar <2.5g/l

Oak Treatment 100% French Oak

**Malolactic
Fermentation** 100%

**1st Year of
Production** 2018

Barcode 9416917000834