

2014 MARLBOROUGH CHARDONNAY

How we made it

The 2014 Marlborough growing season was a classic. Warm weather with above average sunshine hours produced grapes with exceptional flavour and concentration. For this wine, we selected the most expressive and textured parcels of fruit. The fruit was selectively harvested and de-stemmed in the vineyard with minimal handling to capture the delicate aromatics. Additional contact time between juice and skins added textural complexity to the wine. At the winery, the grapes were pressed directly to barrel.

Barrels were selected to support the natural structure of the wine and allow the aromatics to shine. For fermentation, specific yeast strains were used to both capture and enhance the multitude of aromas and flavours. During the 10 months of oak maturation, the wine had minimal intervention, except for our winemakers topping the barrels with the "Angel's Share". After maturation, only the best barrels were blended, filtered and bottled.

How it tastes

THIS WINE IS BRIMMING WITH ZESTY CITRUS. LEMON & LIME DOMINATES THE NOSE WITH A HINT OF GUNFLINT. THE TEXTURAL PALATE IS FRESH WITH CRUNCHY ACIDITY & FRAMED BY TOASTY OAK, FLOWING SEAMLESSLY TO AN ELEGANT FINISH. THIS IS A TRULY QUINTESSENTIAL COOL CLIMATE CHARDONNAY.

Technical stuff



PH. 3.2
GRAPES FROM. Marlborough
VARIETY. Chardonnay
ALCOHOL. 13.5%



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