

2013

MARLBOROUGH

CHARDONNAY

How it tastes

because Marlborough is world famous for Sauvignon Blanc doesn't mean that it doesn't know how to nurture the noblest of all grapes, and do a mighty fine job as well we might add. The result is a spritely wine bright straw in colour, with a fresh nose of white-fleshed nectarine and lemon zest. The palate is refined with a linear structure and a lingering citrus finish. And you doubted us?!

Cellaring

This more fruit driven style Chardonnay is best enjoyed in the first 2 years of bottling, while the citrus flavours are at the fore.

How we made it

The fruit for this wine is sourced entirely from the Wairau Valley, the Northern most wine growing valley in Marlborough. The fruit is harvested cool to ensure it is in optimal condition before being lightly pressed to retain a lovely freshness and avoid over-extraction of phenolics. 100% of the wine is fermented in stainless steel to give purity and primary fruit to the wine..

Technical stuff

PH
3.2

RESIDUAL SUGAR
3.0 grams per litre

Acidity
7.1 grams per litre

Grapes from:
Marlborough

Variety:
100% Chardonnay

Alcohol:
13%



MATUA