

2014 MARLBOROUGH CHARDONNAY

How it tastes

We were chuffed with the Chardonnay vintage out of Marlborough this year - stable weather made for great flavour development and zesty cool-climate freshness! This wine is refreshingly vibrant with mouth-watering aromas of grapefruit and citrus. The palate is full and deliciously fruity, framed by a touch of elegant French oak. With a moreish burst of freshness in the finish - you'll be left wanting more!

Cellaring

This fruit driven style Chardonnay is best enjoyed in the first 2 years after bottling while its fresh citrus flavours are at the fore.

How we made it

The fruit for this wine was harvested in cool conditions to ensure it arrived at the winery in pristine condition. We lightly pressed the grapes to tank, leaving the juice to cold settle for 48 hours. During fermentation, we made sure some of the light fluffy lees were included to develop complexity in the wine. Afterward, the wine was matured in tank for 6 months before being blended and finding its way into bottle for you to enjoy!

How we drink it

With a classic roast chicken or pork served with coleslaw - don't hold the crackling!

Technical stuff

PH
3.27

Acidity
6.8 grams per litre

Residual Sugar
3.4 grams per litre

Grapes from:
Marlborough

Variety:
Chardonnay

Alcohol:
13.0%



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