

Chardonnay, Waipara Springs 2016

The limestone soils found at Waipara Springs are ideally suited to quality grape production of Pinot Noir, Chardonnay, Riesling, and Pinot Gris.

Pale straw in colour with subtle peach and nectarine flavours, followed with a layered background of vanilla and toast. Fermented and aged in French oak, this wine is full bodied with mouthfilling vibrant intensity and balanced weight, leading into crisp clean dry finish.

ORIGIN New Zealand

BOTTLED DATE January 2017

MALOLACTIC FERMENTATION Yes

BOTTLE SIZE 75cl

VEGETARIAN Yes

VARIETY Chardonnay

FINED USING Milk

CLOSURE Screw top

REGION Waipara

VEGAN No



Technical analysis

ALCOHOL

12.5 %

pH

3.47

ACIDITY

5.4 g/L

Vinification details

After machine harvesting, the fruit was pressed to large format 500L French oak barrels, fermented and then left-over winter with light lees stirring and allowed to start natural malolactic fermentation in spring. It was racked from barrel, blended and bottled in January.