



CHARDONNAY

WREKIN



SIMON WAGHORN

VINEYARDS RANGE

## WREKIN VINEYARD CHARDONNAY

### COLOUR/APPEARANCE

Mid straw gold.

### AROMA/BOUQUET

Apricot, honeysuckle and hazelnut meal with a pronounced autolytic character and some vanilla from the oak.

### PALATE

Bright lemon juice, yellow-fleshed nectarine and beurre bosc pear, with fresh butter flavours and an oily finish.

### CELLARING

This wine will continue to develop rewarding flavour and bottle complexity with ageing.

### SUGGESTED FOODS

Serve with elote, cauliflower cheese, pan-fried scallops or flaky white fish such as sea bass.

### SERVE

Cool room temperature.



Simon Waghorn - Winemaker  
Waghorn Family Wines

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