

2014 Chardonnay Marlborough

WINE OF NEW ZEALAND

Technical Details

Growing Region Marlborough
Grape Variety Chardonnay
Alcohol 14.0 %
pH 3.27
Acidity 6.7g/l
Residual Sugar 0.78g/l

Maturation Eighteen months in French Oak barrels, a small

portion of which is new

Tasting Notes

Straw coloured.

Fermented using natural yeasts this wine is driven by a citrus core and mineral backbone, restrained flintiness and patisserie notes from extended aging on yeast lees. Judicious use of oak leads to a wonderfully balanced Chardonnay with focussed texture, vibrant, fresh acidity and a long finish.

Food Match Scallops, white fish and BBQ pork.

Cellaring Three to five years.