

RICHMOND PLAINS · NEW ZEALAND

Nelson Chardonnay, 2016

Nelson

COLOUR

White

GRAPES

Chardonnay

ALCOHOL

13.5%

VINTAGE · VOLUME

2016 · 750 ml

STILL



LABEL



Tasting notes

Attractive peach and vanilla aromas. Fresh fruity peach and nectarine flavours with a refreshing citrus finish and a subtle touch of oak.

About the wine

Beautiful ripe grapes were whole bunch pressed. The juice was transferred into French oak barrels (12% new) where it naturally underwent wild yeast ferment. The wine was stirred once a week for 4 months on its lees to add texture complexity and aroma. 100% malolactic fermentation to soften acids and add a rich character to the wine.

Winemaking

MATURATION

In French oak barrels on lees, stirred once every three weeks; duration not stated

Cellar and service

SERVE AT

8-10 °C

FOOD PAIRING

It can be enjoyed on its own or with a wide variety of meals, particularly seafood and white meats.

Say it: Chardonnay; shar-do-NAY

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