



## Chardonnay 2016

An elegant style of Chardonnay full of stonefruit characteristics, minerality and complexity.

### COLOUR

Bright, even straw-yellow colour with pale golden hues, lighter on the Rim.

### AROMA

The nose is finely concentrated and well-packed with harmoniously interwoven aromas of ripe, white and yellow stonefruits melded with mealy complexities, and an amalgam of creamy barrel-ferment, nutty oak, and subtle flint and mineral detail, unveiling a touch of smoke.

### AGEING POTENTIAL

Serve with seafood, poultry and pork over the next 4+ years.

### PALATE

Medium-bodied, the palate has rich and near-luscious flavours of stonefruits and creamy barrel-ferment notes, entwined with mealy complexities, nutty oak and subtle flint and mineral elements. The flavours form a layered and elegantly concentrated core with fresh, lacy acidity lending energy, and light phenolics providing structure and a little grip. The flavours carry to a very long and sustained, mealy, nutty finish. This is a rich, complex and harmoniously layered Chardonnay with stonefruit, mealy, creamy and nutty flavours on a fresh, concentrated palate.

### WINEMAKING

59% clone 95 and 41% clone 5, the fruit 53% from the 'Om Santi' vineyard and 47% from the 'Palliser/Clouston' vineyard, vines 6-10 y.o., fully barrel-fermented with light solids, 26% by indigenous yeasts to 13.6% alc., the wine aged 10 months in 31% new oak, the wine undergoing batonnage once, and 95% MLF.

### WINEMAKER

Allan Johnson

### TECHNICAL DETAILS

Picking Date: April 2016

Alcohol: 13.6%

Bottled: March 2017

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