



LAWSON'S DRY HILLS
— MARLBOROUGH —

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CHARDONNAY 2016

Region: Marlborough
Winemaker: Marcus Wright/Rebecca Wiffen
Alcohol: 13.5% **pH:** 3.44 **RS:** 1.3g/L
TA: 5.5g/L **Brix:** 22.6

Tasting Notes

The nose shows lovely lemon and peach. The palate is ripe, rich and balanced. The wild yeast and lees stirring together with malolactic fermentation have produced a dry wine with complexity, depth and a rich texture.

Winemaker's Notes

Made with 100% wild yeast fermentation, 95% in stainless tank with 5% in older French oak. The grapes were gently pressed and racked to tanks and kept warm to allow the indigenous yeast to start the fermentation, which continued at a relatively warm temperature (20c) and took about eight weeks. This has produced added weight and texture. Once the fermentation was complete the wine was lees stirred (battonage) in tank on a weekly basis to help provide roundness and depth of flavour.

Viticulture Notes

The Mendoza grapes for this Chardonnay are from our own Chaytors Road vineyard, the vintage was ideal and the grapes were picked in perfect condition with both moderate acidity and fruit sugar levels. The grapes flavours on the vine showed great intensity with lovely citrus notes and we have captured this in the finished wine.

Cellaring

Two to four years

Food Match

Although delicious as a glass enjoyed on its own, this wine is great with creamy sauces, simple roast chicken or pork dishes, fresh seafood, soft rich cheeses or a creamy risotto.



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