



LAWSON'S DRY HILLS
— MARLBOROUGH —

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CHARDONNAY 2017

Region: Marlborough

Winemaker: Marcus Wright/Rebecca Wiffen.

Alcohol: 13% **pH:** 3.40 **RS:** 1.3g/L

TA: 5.8g/L **Brix:** 22.6

Tasting Notes

Ripe stone fruits, citrus, brioche, roast cashew and hint of savoury mealiness. The palate is dry and flinty with some lovely fleshiness and weight. Smooth with fresh citrus characters and a warm richness balanced by a crisp acidity.

Winemaker's Notes

100% wild yeast, partial malolactic fermentation, 80% Stainless, 20% old French oak. The grapes were gently pressed and racked with high solids to tank and barrels (5-8 years old). The juice was kept warm to allow the indigenous yeast to start fermentation. Fermentation was allowed to continue at relatively warm temperatures and took approximately ten weeks. This fermentation process has provided added weight and texture. Once fermentation was complete the wine was lees stirred in tank on a weekly basis to help provide roundness and depth. The wine was held on lees for four months before settling, filtration and bottling here at the winery.

Viticulture Notes

Produced from Mendoza clone grapes grown in silt and pea metals on our own Chaytors Road vineyard. The lovely 2017 vintage produced very clean Chardonnay fruit with crisp bright acidity and intense flavours.

Cellaring

Two to four years

Food Match

Delicious on its own, with roast chicken or pork.



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