



LAWSON'S DRY HILLS
— MARLBOROUGH —

TASTING NOTES



Chardonnay 2018

Tasting Notes

This wine has lovely aromas of nougat and lemon with notes of bees wax and stonefruits. This is a dry, medium-bodied wine with citrus, peach and creamy, rich tones. It has lovely concentration and a crisp, balanced acidity. Wild fermentation in stainless tank has produced complexity while highlighting this variety's beautiful fruit characters.

Vineyards and viticulture

The grapes for this wine are from our Chaytors Road Vineyard where coastal sea breezes moderate temperatures and therefore allow gentle ripening. This block is situated on the banks of the Wairau Diversion with soils of silts and river stones. These, together with 16 - 20 year old Mendoza clones are ideal for giving us the fruit purity we see in this wine.

Winemaking

The grapes were gently pressed and racked with high solids to tank (about 90%) and old French (about 10%) barrels (5-8 years old). The juice was kept slightly warm to allow the indigenous yeast (from the grape skins) to start fermentation. The wine fermented for about ten weeks, providing added weight and texture. Partial malolactic fermentation then took place and the wine was lees-stirred in tank on a weekly basis to help provide roundness and depth. It was then held on lees for four months before settling, filtration and bottling at the winery.

100% Chardonnay, Alc. 13%, pH 3.35, TA 5.9, RS 2g/l
Vegan friendly

Cellaring


Two to three years.

Food Match

Creamy pasta dishes, light chicken recipes, mild cheeses, seafood such as grilled fish, crab and prawns and risotto.



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