



LAWSON'S DRY HILLS  
— MARLBOROUGH —

## TASTING NOTES



### Reserve Chardonnay 2018

#### Tasting Notes

Pronounced lemon citrus notes are interlaced with rich, smoky oak aromas. The palate is rich with citrus and peach fruit characters and is balanced with a fine acidity. Barrel-aging on lees has contributed brioche, vanilla and smoky mocha notes as well as a weighty texture and delicious, long finish.

#### Vineyards and viticulture

From our Chaytors Road Vineyard situated on the banks of the Wairau Diversion, the coastal sea breezes moderate temperatures and encourage gentle ripening. Silt and riverstones provide the ideal soils for our 16 – 20-year-old Mendoza clone Chardonnay vines.

#### Winemaking

We handpicked the grapes in ideal condition and gently pressed them into French oak barriques (25% new) and waited patiently for fermentation to occur naturally. The wine was left to mature in barrel for ten months during which time it underwent malolactic fermentation to convert the sharper malic acid into the softer lactic acid. This is a necessary part of the process with this clone of chardonnay in our cool climate and provides added texture and overall complexity.

100% Chardonnay, Alc 14%, pH3.45, TA 6.2, RS 0  
Vegan

#### Cellaring

Three to six years.

#### Food Match

Seafood, terrines and pates, risotto, creamy pasta dishes, chicken and char-grilled foods, roasted vegetables.

