



LAWSON'S DRY HILLS
— MARLBOROUGH —



Chardonnay 2019

Tasting Notes

Enticing lemon, beeswax and subtle stonefruit aromas lead on to a palate which is dry and balanced with gentle acidity and lovely concentration. Citrus notes are combined with savoury lees notes and there is a lovely texture to this wine, but without it being overpowering. This is the beautiful varietal Chardonnay without the distraction of new oak.

Vineyards and viticulture

This wine is made from the Mendoza clone grown on our Chaytors Rd vineyard. The free-draining soils and moderating influence of the nearby ocean combine to produce concentrated fruit with bright acidity. Vines are VSP pruned and carefully nurtured to produce managed yields and perfect fruit.

Winemaking

Hand-picked and gently pressed to tank (85%) and old French barrels, (15%) the juice was fermented with natural yeast rather than cultured yeast. After fermentation, the wine stayed on the yeast lees for five months and given the occasional stir.

100% Chardonnay, Alc 13%, pH 3.3, TA 6.3, RS 0

Cellaring

Delicious now as it shows the brightness of the fruit character with the balance of fresh acidity, but the wine will continue to develop favourably in bottle for two to three years.

Food Match

Easy to enjoy on its own, or to accompany seafood, creamy risottos and pasta dishes, fresh salmon, soft white cheeses and chicken.

<i>Royal Easter WA 2020</i>
Gold