



LAWSON'S DRY HILLS
— MARLBOROUGH —



Late Harvest Chardonnay 2015

Tasting Notes

Beautiful stone fruit, citrus and honey notes on the nose, whilst the palate is rich and unctuous with concentrated peach and nectarine flavours. This wine is unashamedly sweet with lovely citrus acidity that provides perfect balance.

Vineyards and viticulture

All the grapes for this wine are Mendoza clone Chardonnay from our own Chaytors Road vineyard located on the banks of the Wairau Diversion. Our initial pick was for our Reserve Chardonnay, which we hand-picked and sorted taking only the perfectly clean bunches and leaving any with botrytis. We then returned several weeks later to pick the remaining bunches for this late harvest wine.

By this stage the grapes had shrivelled and developed perfect botrytis which concentrated the juice, providing high sugars and intense, rich and concentrated flavours.

Winemaking

The hand-picked fruit was gently crushed, destemmed and left to macerate for twelve hours before gentle pressing to older French oak barriques and then slowly fermented for over six months.

100% Chardonnay, Alc 10.5%, pH 3.45, TA 6.9, RS 143g/L
Brix at harvest 34.9, Vegan friendly

Cellaring

Enjoy now and for at least the next five years.

Food Match

Citrus, tropical and orchard fruit desserts.

