



LAWSON'S DRY HILLS
— MARLBOROUGH —



Reserve Chardonnay 2020

Tasting Notes

Lemon zest and beeswax with a toasty, smoky character combine to give a lovely, tempting aroma. The palate has flavours of citrus and buttered toast balanced by a gentle acidity. A rich and weighty yet elegant wine.

Vineyards and viticulture

From our coastal vineyard where the sea breezes moderate temperatures, this block is situated on the banks of the Wairau Diversion. The silts and river stones combine with 16 – 20-year-old Mendoza clone vines to produce the perfect match. The 2020 vintage was very rewarding with a long, slow ripening period and no disease pressure. A wonderful year for Chardonnay.

Winemaking

Our winemaking practices remain very similar from one year to the next. The grapes are hand-harvested and whole-bunch pressed and the juice settled briefly before being racked to French oak barrels (22% new). The juice was fermented 'wild' and encouraged to undergo full malolactic fermentation. The wine was racked from barrel and blended prior to being bottled here at the winery some ten months later.

100% Chardonnay, Alc 14%, pH3.2, TA 6, RS 2, Vegan

Cellaring

This wine will continue to develop favourably for some time, becoming more mellow with age. Enjoy from now over the next five years.

Food Match

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

