



**GRAPE VARIETIES**  
100% CHARDONNAY

**PRODUCTION**  
780 CASES

**BOTTLED**  
AUGUST 17, 2017

**ALC % VOLUME** 13.4%

**PH** 3.51

**TA G/L** 5.69    **RS G/L** 2.2

748830

2016 CHARDONNAY ESTATE

Tropical aromas of pineapple, guava and lemon curd in this Chardonnay are complemented by light vanilla and subtle notes of toasted marshmallow. It is creamy on the palate with flavours of peach, Asian pear, blood orange, pineapple and a delicate hint of spice on the finish.

### FOOD PAIRINGS

This wine would pair well with pasta Carbonara, scallops in a citrus butter sauce, grilled veggies, or simply a big bowl of buttered popcorn and your favourite Netflix show.

### VITICULTURE

Clone 76, own rooted, planted 1994, plus Clone 76 on 3309 rootstock, planted 2010, cane pruned and then shoot and fruit thinned to produce 4.5 short tons per acre.

### WINEMAKING

Chardonnay, exclusively from our Allendale Vineyard, was harvested in the middle of September and almost entirely whole cluster pressed. The fermentation was started in stainless steel and then racked to mostly neutral (16% new) French oak barrels where it continued to ferment for several weeks, with daily lees stirring. Lees stirring continued weekly through partial Malolactic fermentation. The wine was barrel aged for 10 months before blending and bottling in August 2017.