



curious kiwi

chardonnay 2014

Viticulture

Blended from our select, premium vineyard sites spread across Marlborough's Wairau Valley.

Winemaking

Fermentation in both French oak barrels and temperature controlled stainless steel tanks has provided this Chardonnay with a balanced expression of vibrant, fresh fruit aromas and complex, savoury flavours with breadth and texture.

Analysis

Alcohol	14.0%
PH	3.54
Titrateable Acidity:	5.7 g/L
Residual Sugar :	1.6 g/L

Colour.

Lightly golden yellow.

Aroma

This wine displays expressive aromas of white fleshed stone fruits, yellow citrus and roasted almonds.

Palate

Loads of juicy stone fruit with textural, mealy complexities comingles with a finer, tighter lemon citrus element. This is supported by finely structured oak, struck through with a hint of vanilla.

Food Matching

Lemon, garlic roast chicken with pumpkin mash.

