



MOUNT RILEY CHARDONNAY 2009

WINEMAKERS NOTES:

The grapes that went into this wine were grown in the Wairau Valley region of Marlborough. From March right through to the end of our harvest at Mount Riley, Mother Nature was kind to us - we had virtually no rain and were able to pick when flavour was at its peak and sugars and acidity in our grapes were perfectly balanced.

This Chardonnay is made up of a blend, 50% of which was fermented in new and seasoned French barriques and 50% of which was fermented in stainless steel. Blending in this way results in a wine with great fruit purity and intensity and elegant oak characters in support. The portion of the blend that was fermented in oak underwent partial malolactic fermentation and was matured for 7 months on lees.

TASTING NOTES:

<i>Colour</i>	Bright straw in colour.
<i>Bouquet</i>	Citrus, stonefruit and melon aromas are complimented by butterscotch and vanilla characters.
<i>Palate</i>	An approachable Chardonnay with inviting fruit flavours and oak to add complexity. A full flavoured but refreshing wine with good length.
<i>Drink</i>	Drinking well now, this wine will continue to drink well up to 2012. Match with cheese, light meats or creamy seafood dishes.

OTHER INFORMATION

Origin: Marlborough, NZ
Alcohol: 13.5%
Bottle Barcode: 9419663014995
Availability: Widely available in NZ & overseas.

