



MOUNT RILEY CHARDONNAY 2012

WINEMAKERS NOTES:

The grapes that went into this wine were grown in the Wairau Valley region of Marlborough. This Chardonnay is made up of a blend, 70% was fermented in new and seasoned French barriques and 30% was fermented in stainless steel. By doing this we crafted a wine with bright fruit forward characters yet with the complexity and depth of flavour imparted by fermentation in barrel. The portion of the blend that was fermented in oak underwent partial malolactic fermentation and was matured for 9 months on lees.

TASTING NOTES:

<i>Colour</i>	Bright straw in colour.
<i>Bouquet</i>	Yellow fruits and citrus notes are complimented by spice, toast and complex aroma's of oatmeal and nuts.
<i>Palate</i>	An approachable Chardonnay with inviting fruit flavours and great texture and roundness. A smattering of oak gives the wine some spice and length of flavour and complements the fruit-forward style.
<i>Drink</i>	Drinking well now, this wine will continue to drink well up to 2016. Match with cheese, light meats or creamy seafood dishes.

OTHER INFORMATION

Origin: Marlborough, NZ
Alcohol: 13.5%
Bottle Barcode: 9419663014995
Case barcode: 19419663014992
Availability: Widely available in NZ & overseas.

