



MOUNT RILEY CHARDONNAY 2016

WINEMAKERS NOTES:

The grapes for this wine were grown in the Wairau Valley region of Marlborough. This wine is made from grape parcels where 70% was fermented in new and seasoned French barriques and 30% was fermented in stainless steel.

This style of winemaking enables us to craft a wine with bright fruit forward characters while still ensuring complexity and the depth of flavours imparted by oak influence. Partial malolactic fermentation was allowed for the barrel portion of the wine while it aged for 7 months on lees.

TASTING NOTES:

- Colour* Bright straw in colour
- Bouquet* Stone fruits, citrus and melon notes are complimented by spice and toast from a touch of oak
- Palate* An approachable wine with inviting bright fruit flavours and great texture and roundness. The oak influence delivers complexity and length of flavour while the balanced acid provides a fresh finish.
- Drink* Drinking well now; this wine will continue to drink well up to 2020. Match with seafood, light meats and cheese.

TECHNICAL INFORMATION

Grape Variety: 100% Chardonnay
Origin: Marlborough, NZ
Alcohol: 14%
RS: <1 g/L
TA: 6 g/L

