



SEVENTEEN VALLEY CHARDONNAY 2017

WINEMAKERS NOTES:

The fruit from which this wine was made came from different vineyard parcels from Mount Riley's Seventeen Valley, Dillon and Anderson Vineyards. Clones 95 and 2/23 are planted in these vineyards with the 95 clone offering a riper stone fruit influence and the 2/23 providing citrus driven characters. The balance of ripeness and fine acid gives the wine focus and length.

The grapes were handpicked and whole bunch pressed to gently extract juice. The juice was then fermented on full solids in French oak barriques, 30% of which were new, using indigenous yeast naturally found in Mount Riley's winery and vineyard. Lees stirring was carried out post fermentation to build weight, texture and complexity.

TASTING NOTES:

Colour Pale yellow/straw

Bouquet Stone fruit, citrus and a touch of gunflint combine with beautifully integrated spice and toast characters derived from the fermentation in barrel.

Palate A wine of complexity and character. Fruit concentration is supported by mealy texture, spice and toasted nuts, and a bright natural acidity, creating a wine with balance and length of flavour.

Drink Drinking well now and up to 2023. Great as an aperitif or match with light red meats, chicken, seafood or cheese

ACCOLADES:

TECHNICAL INFORMATION

Grape Variety: 100% Chardonnay

Origin: Marlborough, NZ

Alcohol: 13.5%

RS: <1 g/L

TA: 6 g/L

