



SEVENTEEN VALLEY CHARDONNAY 2019

WINEMAKERS NOTES:

The fruit from which this wine was made came from different vineyard parcels from Mount Riley's Seventeen Valley and St Andrews Vineyards. The Seventeen Valley Vineyard is planted in Clone 95 and the St Andrews Vineyard in Clone 548. Together these clones offer a ripe stone fruit influence with citrus undertones. 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 five hundred litre French oak barriques, 30% of which were new, using indigenous yeast naturally found in Mount Riley's winery and vineyards. 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 2028. 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

