



## **MOUNT RILEY SEVENTEEN VALLEY CHARDONNAY 2004**

### **WINEMAKERS NOTES:**

Chardonnay grapes from our Renwick and Seventeen Valley vineyards in the heart of the Wairau Valley were hand harvested at exceptionally low yields (at around 3 tonnes per acre) and in perfect condition to produce this wine. Rootstock used included SO4, 5CC and 3309.

These grapes were fermented at a cool temperature in oak making use of indigenous yeasts naturally occurring in the Mount Riley vineyard and winery. The wine was left in contact with lees for approximately 13 months to yield a complex mealy bouquet and palate. It was matured in predominantly new oak barriques, mostly of French origin with some American oak also being used.

### **TASTING NOTES:**

**Colour:** Brilliant yellow with golden hues.  
**Bouquet:** A complex and intense nose. Melon, cracked pepper and toast are evident and overlaid with aromas of vanilla, nut and butter.  
**Palate:** This is a perfectly balanced wine with a lush and full mouth feel, a deliciously creamy texture, good concentration and a firm lasting finish.  
**Drink:** Ready to drink, will develop over the next 4 years and drink well for up to 10 years. Drink with white meats, seafood and cheeses.

### **KEY INFORMATION:**

Alcohol: 14.5%  
Residual Sugar: 2.5g/l  
Bottle Barcode: 9419663020996  
Available: Nationally in fine liquor outlets and on-premise.  
Awards: 5 Stars Winestate Magazine 2005 Marlborough Tasting; Rated one of NZ's "Best of the Best for 2005" by Peter Saunders, Food & Beverage Magazine

Total Acidity: 6g/l  
Closure: Stelvin  
Carton Barcode: 19419663020993

