



MOUNT RILEY CHARDONNAY 2005

WINEMAKERS NOTES:

Grapes were harvested in pristine condition from Mount Riley's own vineyards in the Marlborough valley. This wine is made up of a blend, 35% of which was fermented in new and one year old French and American barriques and 65% of which was fermented in stainless steel. The wine fermented in oak underwent partial malolactic fermentation. The blend was matured for 7 months on lees.

TASTING NOTES:

Colour Mid yellow/gold.
Bouquet Rich tropical fruit and melon characters are under laid by warm vanilla and butterscotch.
Palate Inviting passionfruit/pineapple characters & a warm, lush mouthfeel and refreshing, balanced acidity.
Drink Drinking well now, this wine will continue to drink well up to 2009. Match with cheese, light meats or creamy seafood dishes.

OTHER INFORMATION

Grape varieties: 100% Chardonnay
Origin: Marlborough, NZ
Alcohol: 14%
RS: 4g/l
TA: 7g/l
Bottle Barcode: 9419663014995
Carton Barcode: 19419663014992
Closure: Screwcap
Availability: Widely available in NZ.
Exported to the USA, the UK, Singapore, Hong Kong & Malaysia.



CHARDONNAY

2005

e750ML

ALC 14.0% VOL

NEW ZEALAND