



MOUNT RILEY

marlborough winemakers

OUR PEOPLE, OUR CRAFT, FROM EARTH TO GLASS

MOUNT RILEY CHARDONNAY 2007

WINEMAKERS NOTES:

The grapes that went into this wine were grown in the Wairau Valley region of Marlborough. Conditions were unsettled during flowering in the 2007 growing year resulting in incomplete berry set. Warm weather was experienced post flowering and continued up until harvest. These conditions resulted in low yields but fruit with excellent flavour intensity. This wine is made up of a blend, 40% of which was fermented in new and one year old French and American barriques and 60% 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* Brilliant clarity. Straw in colour.
- Bouquet* Ripe melon and mango aromas are complimented by butterscotch and vanilla characters.
- Palate* An approachable chardonnay with inviting fruit flavours and only a light hint of oak to add complexity. A full flavoured but refreshing wine with good length.
- Drink* Drinking well now, this wine will continue to drink well up to 2010. Match with cheese, light meats or creamy seafood dishes.

OTHER INFORMATION

Grape varieties: 100% Chardonnay

Origin: Marlborough, NZ

Alcohol: 13.5%

RS: 3g/l

TA: 6.2g/l

Bottle Barcode: 9419663014995

Carton Barcode: 19419663014992

Closure: Screwcap

Availability: Widely available in NZ.

Exported to the UK, Greece &

Hong Kong.

