



MOUNT RILEY

marlborough winemakers

OUR PEOPLE, OUR CRAFT, FROM EARTH TO GLASS

MOUNT RILEY CHARDONNAY 2008

WINEMAKERS NOTES:

The grapes that went into this wine were grown in the Wairau Valley region of Marlborough. This Chardonnay 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 wine matured for 6 months on lees in barrel.

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 2011. Match with cheese, light meats or creamy seafood dishes.

OTHER INFORMATION

Grape varieties: 100% Chardonnay
Origin: Marlborough, NZ
Alcohol: 14%
RS: 4g/l
TA: 7.4g/l
Bottle Barcode: 9419663014995
Carton Barcode: 19419663014992
Closure: Screwcap
Availability: Widely available in NZ.
Exported to the UK, Greece & Hong Kong.

