



MOUNT RILEY CHARDONNAY 2010

WINEMAKERS NOTES:

The grapes that went into this wine were grown in the Wairau Valley region of Marlborough. The 2009-10 growing season was long which allowed us achieve perfect ripeness and optimal flavour.

This Chardonnay is made up of a blend, 70% was fermented in new and seasoned French barriques and 30% was fermented in stainless steel. By doing this we crafted a wine with bright fruit forward characters yet the complexity and depth of flavour imparted by fermentation in barrel. The portion of the blend that was fermented in oak underwent partial malolactic fermentation and was matured for 9 months on lees.

TASTING NOTES:

<i>Colour</i>	Bright straw in colour.
<i>Bouquet</i>	Stonefruit, melon and citrus aromas are complimented by spice and complex aroma's of oatmeal and nuts.
<i>Palate</i>	An approachable Chardonnay with inviting fruit flavours and great texture and roundness. Balanced acidity gives the wine energy and verve and results in a wine with great length of flavour.
<i>Drink</i>	Drinking well now, this wine will continue to drink well up to 2014. Match with cheese, light meats or creamy seafood dishes.

OTHER INFORMATION

Origin: Marlborough, NZ
Alcohol: 13.5%
Bottle Barcode: 9419663014995
Availability: Widely available in NZ & overseas.

