

## te Pā

### *St. Leonard's Chardonnay, The Reserve Collection*



After hand harvesting and gentle pressing, the juice is fermented in barrel and goes through full malolactic fermentation. A selection of the six best barrels (1/3 of which were new) was made for this premium reserve wine. This wine was left in barrel for a month before being racked to tank for settling over the following vintage.

Three months later the wine was racked and bottled, without fining or filtration.

**Grape varieties :** Chardonnay

**Soil :** Well-drained sandy silt/loam and clay/loam soils

**Alcohol :** 13.5%

**Tasting notes :**

Apple crumble and marzipan notes are supported by primary aromas of lemon, peach and fig with subtle jasmine and citrus blossom florals. Some high-quality oak adds a wisp of smoke and some vanilla, flint, and caramel notes. The palate is beautifully textured, with almond, citrus rind, and spice flavors sprinkled over a core of crème brûlée. A subtle oyster shell minerality gives way to a long, lingering finish.

### Press Notes

#### The Wine Advocate

2019 90 points

#### James Suckling

2019, 2017 91 points  
2018 92 points

#### AG Vinous

2019 92 points  
2018 90 points

#### Wine Enthusiast

2020 94 points

