

te Pā

Chardonnay

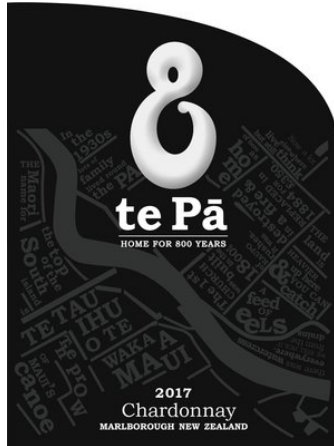
The fruit for this Chardonnay was sourced from the St Leonard's Vineyard in Wairau Valley. Hand picked and then whole bunch pressed to barrel, 40% of which were new barrels. These barrels tend to have long, light toasting profiles, which integrate perfectly with the fruit. The wine was left on the lees for maturation, with partial malolactic fermentation (around 50%) kicking off in spring. This Chardonnay was then blended and filtered prior to bottling.

Grape varieties Chardonnay

Alcohol 13.5%

Tasting notes

Bright aromatics of stone fruit, florals and toasted nuts. On the palate notes of nectarine and almonds supported by gentle oak spice. Try with lightly fried chicken or tempura vegetables.



Banville
Wine Merchants

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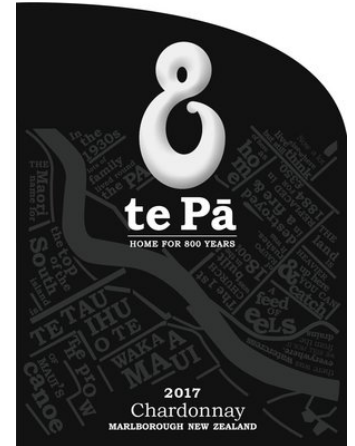
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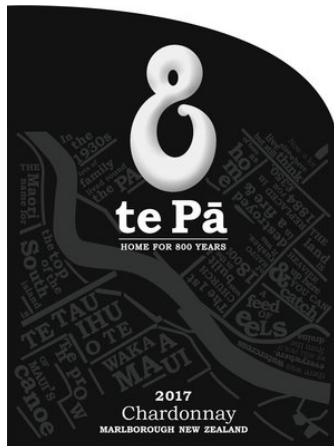
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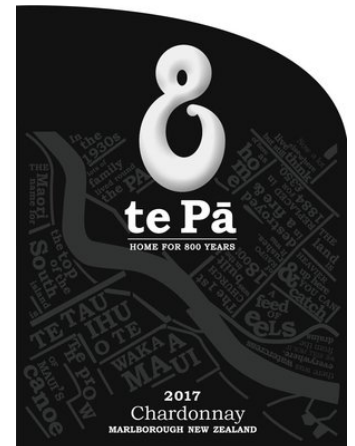
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