

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.

Banville

Wine Merchants

www.banvillewine.com

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