

GROVE MILL

Reviews & Accolades **CHARDONNAY 2015**

RAYMONDCHANWINERREVIEWS.CO.NZ

Raymond Chan, October 2017

5 Stars & 18.5+ / 20 Points

Bright, light golden-hued yellow colour, a little lighter on the rim. The nose is full and voluminous, with harmoniously concentrated aromas of ripe citrus fruit and tropical fruits melded with creamy barrel-ferment and nutty oak, and a layering of lemon-curd and butterscotch MLF, unfolding nuances of spice and toast. Medium-full bodied, the palate has bold and up-front flavours of ripe citrus and tropical fruits entwined with a fulsome amalgam of creamy and nutty oak with lemon-curd and buttery MLF flavours with toasty oak. The mouthfeel is soft, plush and rounded with some underlying power and drive. The palate flows smoothly with lively acidity, carrying to a soft, long finish of butterscotch and nuts. This is a rich and plush, mouthfilling Chardonnay with ripe citrus and tropical fruits on a creamy, buttery and toasty palate. Serve with creamy seafood, poultry and pork dishes over the next 3-4 years. Wairau Valley fruit, clones 95, Mendoza 548 and 15, vines 18 y.o. on average, fully barrel-fermented, partially with indigenous yeasts to 14.0% alc., the wine aged 10 months in 13% new French oak, undergoing light batonnage and 70% MLF.

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2017

Gold Medal

AIR NEW ZEALAND WINE AWARDS

October 2017

Silver Medal

ROYAL EASTER SHOW WINE AWARDS

February 2017

Silver Medal