



Reviews & Accolades

CHARDONNAY 2016

INTERNATIONAL COOL CLIMATE WINE SHOW

June 2017

Gold Medal & 95 Points

WINEORBIT.CO.NZ

Sam Kim, April 2017

4.5 Stars & 91 Points

A delectable barrel-fermented chardonnay, it is instantly appealing on the nose showing ripe stone fruit, orange peel, cedar and vanilla characters with subtle creamy notes. The palate is succulent and flavoursome, and delivers excellent fruit purity and intensity, wonderfully supported by stylish oak infusion and refreshing acidity. At its best: now to 2019.

BOBCAMPBELL.NZ

Bob Campbell MW, March 2017

4 Stars & 91 Points

This is one of Marlborough's most consistent and reliable chardonnays. It manages to offer freshness and purity as well as richness and plenty of flavour. A good mix of white peach, melon, nutty leas and subtle oak, with a pleasingly lengthy finish. Drink 2017 to 2020.

ROYAL EASTER SHOW WINE AWARDS

February 2018

Silver Medal

NEW WORLD WINE AWARDS

October 2017

Silver Medal & 90 Points

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2017

Silver Medal

WINEOFTHEWEEK.CO.NZ

Sue Courtney, November 2017

A fresh youthful style with a light gold colour and hints of pink bubble gum infusing the yellow fruit bouquet where peach comes foremost to mind. It's creamy and smooth as it flows through the palate with touches of lemon biscuits and toasted hazelnut over a fresh, crisp fruity backbone and a hint of butterscotch to the lingering finish.

4 Stars & 18 / 20 Points

Bright, even, yellow colour with light golden hues, paler edged. The nose is well-concentrated and elegantly proportioned with fine, fragrant aromas of citrus and yellow stonefruits melded harmoniously with creamy barrel-ferment and nutty, toast oak complexities. This has freshness and vitality and mouthwatering, steely and mineral nuances underlining the fruit and oak. Medium-bodied, the palate has a concentrated heart of white and yellow stonefruits and citrus fruit layered with subtle creamy barrel-ferment and nutty oak flavours. Some minerally lees add detail and interest. The mouthfeel is fresh and flows along a fine, taut line with lacy acidity enlivening the palate, providing energy and tension. The wine carries to an elegant finish of nuts and toast. This is a crisp, refreshing Chardonnay with stonefruit and citrusy fruit interwoven with nutty and toasty oak. Serve with grilled seafood and poultry over the next 4-5 years. Old vine Mendoza fruit predominantly from Rapaura and Omaka, fully indigenous yeast barrel-fermented with high solids to 13.0% alc., the wine aged 10 months in 20% new French oak barrels with batonnage and 15-20% MLF.