



Reviews & Accolades

CHARDONNAY 2016

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, May 2017

4 Stars & 17.0- / 20 Points

Brilliant, light straw-yellow colour with slight lemon-gold hues, lighter edged. The nose is elegantly presented with fresh aromas of white stonefruits and citrus fruit, forming a good heart, unfolding a positive layering of lemon-curd MLF. The nose is tightly bound and possesses a steely freshness. Medium-bodied, the palate is finely proportioned with flavours of stonefruits and citrus fruits entwined with lemon-curd MLF and subtle nutty oak notes. The mouthfeel is slippery, with smooth textures and lacy acidity providing energy and tension. The wine carries to a fine, taut and delicately nuanced finish. This is an elegant, refreshing Chardonnay with citrus and stonefruit flavours along with lemon-curd and nutty notes on a smooth-flowing palate. Serve as an aperitif and with seafood over the next 2-3 years. Fruit from Moutere clay soils, fully barrel-fermented to 13.0% alc., the wine aged 9 months in 15% new French oak, 70% undergoing MLF.