

Upper Reaches Chardonnay 2015

Tasting Note

A selected parcel of premium fruit was chosen and carefully tended from the vine to the barrel to bring you our Upper Reaches selection, a smooth, full bodied wine. Lifted aromas of peaches, nectarine and apricot are complimented by buttery toasted notes adding layers of complexity.

Winemaking

Fruit was selectively harvested at optimum ripeness, gently pressed and fermented between 12-15°C to maximise freshness and aroma. Underwent 100% MLF and was fermented and aged in new and 1-2 year old French oak.

Harvest date: 12 March 2015

Release date: 1 June 2017

Analysis

pH: 3.55

Alc: 14.4%

TA: 5.3 g/L

RS: <2g/L

Cellaring Recommendations

Delicious for drinking right now, this wine has the potential to cellar for another 5 years over which it will develop an added richness and complexity.

Food Matching

This smooth Chardonnay would be the perfect match for a creamy pasta dish, or lemon baked chicken.

