



MONOWAI

2020 UPPER REACHES CHARDONNAY



Our Upper Reaches range represents our best vineyard parcels and receives the best treatment in the winery to produce extra special wines, built to age with structure and richness but still plenty of drinkability from an early age. Only produced in excellent vintages, the Upper Reaches range showcases our unique cool-climate site, our years of winemaking and viticultural experience all over the world and our commitment to bringing this all together to make something extra special.

TASTING NOTES

Aromas of ripe stone fruit and dried pineapple mingle with spicy oak and roasted almonds. On the palate, this plush, full bodied Chardonnay exhibits pink grapefruit rind, juicy ripe apricots and a focussed acid backbone with hints of spice and a long creamy textured finish.

VITICULTURE & WINEMAKING

A specially selected parcel of fruit from some of our oldest Chardonnay vines was carefully tended from pruning, throughout the growing season, right up to harvest. At optimum flavour and phenolic ripeness, the grapes were selectively harvested to ensure only the best bunches were picked. Following light pressing, the juice was transferred to a mixture of new, 1- and 2-year-old French oak barriques for fermentation and aging. The whole batch underwent malolactic fermentation and was stirred on a regular basis to help build texture. Aged for 10 months before being gently transferred to tank to prepare for bottling.

CELLARING

Crafted to be ready for drinking on release but also with the ability to age gracefully, this Chardonnay will develop in richness and complexity over at least the next 5 years. Thanks to our elevated, inland position, our wines naturally have good acid levels, which allows them to age gracefully for many years.

FOOD PAIRING



Roast Chicken



Triple cream Brie, washed rind cheeses & Gruyère



Pork schnitzel with creamy peppercorn sauce & mash