

KÖPAREPARE MARLBOROUGH CHARDONNAY 2016



Colour / Appearance:

Deep-straw with a golden hue.

Aroma / Bouquet:

Ripe stone fruit, hints of citrus, with a savoury oak and buttery notes.

Palate:

This is a medium bodied wine, with a soft, creamy texture that fills the palate with the ripe fruit flavours and oak spice. These flavours persist on the long, supple finish.

Cellaring:

We recommend drinking our 2016 Chardonnay from now and over the next 3-5 years.

Food Match:

Our chardonnay is a great partner for barbeque pork and chicken pies or creamy pasta.

Alcohol:	13.5%
Residual Sugar:	1.8 g/L
Acidity:	5.0 g/L
pH:	3.53

Harvest Dates: 6th April – 11th April 2016.

Grape Growing:

Conditions were very dry early in the season, with average temperatures, clear skies and a high risk of frost. Warm conditions over flowering in mid-December resulted in good yields. Decent rain in early and mid-January, allowed for healthy canopies and vigorous growth. February was hot and dry, followed by warm, dry March; perfect weather for intense flavour development.

Winemaking:

50% of the fruit was machine harvested in cool evening conditions and 50% hand-picked and whole cluster pressed. The juice was lightly settled to remove any heavy pressings, before fermentation with selected yeast strains. The ferments were transferred to French oak puncheons where they were aged for 10 months. 20% of these were new.

Winemaker: Sam Small

Serve: Lightly chilled.

