

# MANSION HOSUE BAY MARLBOROUGH CHARDONNAY 2018



## MANSION HOUSE BAY

### TASTING NOTES:

Our 2018 Mansion House Bay Chardonnay has ripe citrus and pineapple, with some peach aromas, overlaid with butter notes from the malolactic fermentation and some savoury char from the French oak barrels. A medium bodied wine with a soft, plush texture and some creaminess from the extended maturation on yeast lees. On the palate you'll find stonefruit and citrus flavours, and the oak lends an attractive dry finish.

Our chardonnay is a great paired with pasta and pizza dishes, tapas and lighter game and veal.

We recommend drinking our 2018 Mansion House Bay Chardonnay from now and over the next 3-5 years.

### TECHNICAL DETAILS:

**Alcohol:** 13.5%  
**Residual Sugar:** 2.3 g/L  
**Acidity:** 4.8 g/L  
**pH:** 3.56  
**Harvest Dates:** 19<sup>th</sup> March – 3<sup>rd</sup> April 2018

### 2018 VINTAGE:

Summer was hot and several unseasonal rain events added some disease pressure and required astute vineyard management. However, in March and April, the region was exposed to perfect late season ripening conditions of warm, sunny days and cool nights, resulting in intense fruit flavours.

### VINIFICATION:

75% of the fruit was machine harvested in cool evening conditions and 25% 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 barrels where they were aged for 10 months, 20% of these were new.

### ACCOLADES:



Sam Kim, Wine Orbit  
**91/100 Points**

