

MANSION HOUSE BAY MARLBOROUGH CHARDONNAY 2016



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Colour / Appearance:

Mid-straw with a golden hue.

Aroma / Bouquet:

Peach and nectarine stone fruit with pineapple and mango tropical fruit flavours. There are also complexing notes of butterscotch and spicy oak char.

Palate:

This is a medium to full bodied wine, with a smooth, soft texture with generous fruit and oak flavours. These flavours persist on the lengthy, full finish.

Cellaring:

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

Suggested Food Match:

Our chardonnay is a great partner for pasta and pizza dishes, tapas and lighter game and veal.

Serve: Lightly chilled.

Alcohol:	13.5.0%
Residual Sugar:	1.4 g/L
Acidity:	5.5g/L
pH:	3.50

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:

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 puncheons where they were aged for 10 months. 35% of these were new.

Winemaker:

Sam Smail

Accolades: Sam Kim, NZ, 90/100 pts 4.5 stars

