

MANSION HOUSE BAY MARLBOROUGH CHARDONNAY 2017



MANSION HOUSE BAY

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.

Suggested Food Match:

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

Serve: Lightly chilled.

Cellaring:

We recommend drinking our 2017 Mansion House Bay Chardonnay from now and over the next 3-5 years.

Alcohol:	13.5%
Residual Sugar:	1.2 g/L
Acidity:	6.2 g/L
pH:	3.28

Harvest Dates: 26th March - 10th April 2017

Winemaking:

The fruit was hand-picked and immediately whole cluster pressed. The heavy pressings were kept separate to minimise harsh phenolics. The juice was lightly settled before being inoculated for fermentation. Halfway through fermentation, the juice was transferred to French oak barrels of which approx. 10% were new puncheons. Malo-lactic fermentation was carried out on all of the barrels and the lees stirred regularly during the 11-month maturation to aid texture and richness on the palate.

Grape Growing:

The vines are trained with two canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are done to achieve an open, healthy canopy. The budburst timing was slightly later than normal, and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties such as Chardonnay, flowered in cooler conditions leading to smaller yields. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours and higher humidity, resulting in delayed sugar ripeness and a later start to harvest.

Vineyards:

Whitehaven, Pauls Road, Renwick
The Wrekin, Wrekin Road, Brancott
Rothay, Wratts Road, Rapaura

