



## AD CHARDONNAY 2014

### DESCRIPTION

This single vineyard estate grown Chardonnay was harvested from Clone 15 (95%) and Mendoza grapes, predominantly whole bunch pressed, cool settled and racked to 100% French oak, 60% new. Selected yeasts and some indigenous fermentation add complexity and depth to the wine. The fermentation took approximately 3 weeks to complete. Lees stirring took place for several months after vintage to increase the palate weight and roundness. The wine remained in barrel for 12 months prior to being stabilised and filtered for bottling in May 2015.

### AROMA

This barrel fermented Chardonnay shows delicate citrus blossom, grapefruit and ripe stonefruit aromas.

### PALATE

It is a powerful yet balanced wine combining rich peach flavours with toasty oak and mineral notes.

### CELLARING

The lively fresh characters of this wine may be enjoyed in its youth, however cellaring will reward.

### FOOD

Partner with white meats, salmon and richly flavoured dishes.

### ANALYSIS AT BOTTLING

Alcohol: 14%/vol

pH: 3.32

Titrateable Acid: 7.0 g/l

RS: <3 g/l

Harvest Dates: 11 to 12 March 2014

Brix at harvest: 23.1 - 23.8

Bottling Date: 21 May 2015

Variety: 100% Chardonnay

Lot No: L1440

Allergens: Sulphites, Milk

Net Quantity: 750 ml

### ACCOLADES

Air NZ Wine Awards 2015 - Pure Silver

Raymond Chan - 19.0-/20

Bob Campbell - 93 points