

Latitude 41 Moutere Chardonnay 2017

~ Limited Release ~

This wine is made from a selection of Nelson grapes from the Upper Moutere. The result is a full bodied wine that has layers of fruit flavours that are associated with the different soil types and climatic conditions in the Moutere.

Vintage Conditions: The early growing season was cool with a warm summer. These conditions and slow ripening produced good acid balance and mouth filling flavours. Clone 15 and Mendoza

Harvest Date: Mid-April 2017

Vinification: The grapes were crushed into the press without skin contact. The juice was fermented and aged for eight months on high spice and high vanilla French oak. The wine went through complete malolactic fermentation. Lees exposure during aging helped provide structure and mouth feel.

Bottling Date: July 2018

Alcohol: 13.0%

pH: 3.4

Acid: 6.6 g/l

Residual Sugar: 2.4 g/l

Colour: Brilliant lemon yellow

Bouquet: Tropical fruit, spicy and vanilla overtones.

Palate: A rich, big wine that has a long finish. Creamy, buttery and a touch of oatmeal.

Packaging: 12 x 750ml with Zork closure.