

Spencer Hill Coastal Ridge Chardonnay 2014

~ Limited Release ~

From our coastal ridge vineyard north of the city of Nelson, close to the sea, on a ridge top. All clone 15 from 20 year old vines. The micro climate provides early bud burst, long cool summers, and a delayed harvest that is possible well in to May.

Vintage Conditions: Nelson had a wet Spring and a warm summer during the 2014 vintage. Harvest temperatures were cool and harvest was prolonged. These conditions and slow ripening produced good acid balance with mouth filling flavour. Clone Mass Selection.

Harvest Date: April 2014

Vinification: Fermented in special roto fermenters with aged French oak and constant lees stirring. Aged for over 16 months and then further bottle aged.

Bottling Date: October 2015

Alcohol: 13.5%

pH: 3.35

Acid: 6.2 g/l

Residual Sugar: 0.9 g/l

Colour: Lemon Bright

Bouquet: Hints of citrus, light oak, vanilla and cream.

Palate: A mineral, steely type chardonnay with subtle hints of oak and light, fresh lime and stone fruits.

Packaging: 6 x 750ml with Diam cork