

Goose Bay Moutere Chardonnay 2018

~ Limited Release ~

From our Upper Moutere vineyard. All clone 15 from 30 year old vines. The micro climate provides early bud burst, long cool summers, and a delayed harvest that is possible well in to late April.

Vintage Conditions: Nelson had a cool Spring and a warm summer during the 2018 vintage. Harvest temperatures were cool and harvest was prolonged. These conditions and slow ripening produced good acid balance with mouth filling flavour. Clone 15.

Harvest Date: April 2018

Vinification: Fermented in special roto fermenters with aged French oak and constant lees stirring. Aged for over 12 months and then further bottle aged.

Bottling Date: June 2019

Alcohol: 14%

pH: 3.35

Acid: 6.1 g/l

Residual Sugar: 0.5 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: 12 x 750ml with Diam cork