

# Latitude 41 2016 Chardonnay

This wine is made from a selection of Nelson clones from 28 year old vines in the Upper Moutere. The result, a full bodied wine that has layers of fruit flavours and textural elements associated with the different soil types, climatic conditions and Winemaking techniques in the Moutere.

**Harvest Date** : April 13-15 2016

**Vinification** : The separate parcels were pressed lightly and a press cut made early to utilize the free run and avoid phenolic extraction. The juice was cold settled and racked into separate components with carefully selected solids into a selection of French and American oak for structure and interest. A portion of the wine was wild fermented with the balance using favourable yeast strains. Post ferment the wine spent 6 months on gross lees with regular battonage to impart volume and weight. Once the ambient temperatures warm in the winery the wine is inoculated with a specific Malolactic diacetyl producing yeast strain for our sort after butterscotch / buttery characters to add further complexity to this Chardonnay that has developed a real following.

**Bottling Date** : July 2016

**Alcohol** : 13.5%

**pH** : 3.4

**Acid** : 6,6gr./l

**Residual Sugar** : 2.4gr./l

**Colour** : Brilliant lemon yellow

**Bouquet** : Tropical fruit, ripe citrus, spice and toasty oak with vanilla overtones.

**Palate** : A rich wine that has plenty of layers of fruit, creaminess, toasted oak and butterscotch. A wine with plenty of interest a long finish and vintage after vintage punches above its weight in terms of its quality and price point.

**Packaging** : 12 x 750ml. with Zork closure.