

**2015 FOUR DAUGHTERS GISBORNE WHITE**  
(CHARDONNAY/MARSANNE/ARNEIS/GEWURZTRAMINER)  
SUSTAINABLE WINE NZ REGISTRATION NUMBER: SW66B9B299E7

**Winemakers Notes**

An unlikely, but thoroughly loveable, assemblage of 39% Chardonnay, 25% Marsanne, 20% Arneis and 16% Gewurztraminer from our Gisborne vineyards. The Chardonnay and Gewurztraminer are from Patutahi and the Marsanne and Arneis from Hexton. The growing conditions in 2015 were very kind to us and all parcels were harvested in superb condition. The parcels were separately vinified and then the wine was assembled once all parcels had been assessed and a number of bench top blends had been tasted. The Chardonnay was oak fermented and the other components were tanks fermented. The oak level in the wine is very subtle but detectable.

**Analysis**

**Alc** 13%    **Acid** 7.0g/L    **Res Sugar** 7g/L    **pH** 3.43

**Tasting Notes**

**Colour:** As a young wine, this is very pale in the glass with beautiful green highlights. Gold tints will appear as the wine matures.

**Bouquet:** There's a lot going on here. Melon and oak from the Chardonnay, honeysuckle from the Marsanne, anise from the Arneis and subtle spice from the Gewurztraminer.

**Palate:** The palate mirrors the bouquet, with the same characters detectable. This is a medium bodied wine with a dash of sweetness on the finish.

**Cellaring**

Already approachable, but we expect this wine to cellar into the medium term.

**Food Matches**

**Suggested wine list description**

**Awards**