

‘BIG & BUTTERY’

2016 SELECT VINEYARDS GISBORNE CHARDONNAY

Sustainable Wine NZ Registration Number: NZW4989CDE7C

Winemakers Notes

A small parcel of Delwyn and Doug Bell’s clone 548 Chardonnay was targeted for this wine. This is a dry-grown block in their vineyard on Back Ormond Road, just out of the city of Gisborne. Only free-run juice was used and the wine was fermented in American oak barrels (one third new). Once the primary fermentation was finished, all of the barrels then went through a secondary malolactic fermentation. This imbues the wine with buttery notes. The wine went into barrel on 29th March 2016 and came out of barrel on 13th February 2017 – so 11 ½ months in oak.

Analysis; **Alc** 13.5% **Acid** 6.2/L **Res Sugar** 1.5g/L **pH** 3.47

Tasting Notes

Colour: Pale straw in the glass at bottling, but will slowly deepen with time.

Bouquet: Stonefruit and melon backed by vanillary oak and a buttered pop-corn character from the MLF.

Palate: Big, rich and weighty, yet with elegance and finesse.

Cellaring

Already approachable, but will cellar happily into the medium term in a cool environment.

Food Matches

The oak ageing makes this wine an excellent match with full flavoured rich dishes, in particular poultry, pork, salmon and crayfish.

Suggested Wine List Description

Independent Reviewer's Comment

Awards

Silver Medal – NZ International Wine Show, September 2017

Four Stars – Cuisine, August 2017