

ANCHORAGE

Family Estate

WINE:	Chardonnay 2017
REGION:	Nelson
STYLE:	Dry
VINEYARD:	Two Vineyard sites have contributed to this wine, our most prominent one with the vines right beside the Motueka River bridge and the other portion stemming from our Flett Road vineyard in the Moutere.
WINEMAKING:	Machine harvested fruit was very quickly processed and the juice left to cold settle over several days. We kept the ferment at a moderate temperature to allow some new oak to integrate without being too prominent, it also helped to transition into a full malolactic ferment to soften the acid. Final filtration was left until only a week before bottling to allow as much fine lees contact as possible.
APPEARANCE:	A bright clear Chardonnay skin coloured yellow
FIRST IMPRESSIONS:	Stonefruit, mocha and a hint of pineapple blend in with succulent honey notes.
PALATE:	More ripe stonefruit characters blend in with chocolate and mocha, leading to a creamy but well-rounded body that has a soft balance of acid and light honey notes.
ACCOMPANIMENTS:	Try this Chardonnay with a smoked fish quiche or white meat accompanied by potato gratin.
TECHNICAL NOTES:	
Harvest date:	24 th March and 30 th March 2017
Winemaker:	Stefan Heinrich
Alcohol:	12.5%v/v
Residual sugar:	2.4 g/L
Acidity:	6.9 g/L