The Falcon

Lake Chalice 2020 Vintage
Chardonnay

To appreciate the aroma and taste of this Chardonnay, let's escape for a moment.

Imagine standing in a luscious green tropical forest. At a clearing in the trees, a small river drops off a rocky edge into an inviting water hole a few meters below you. More than merely crystal waters, it's filled with peach, lemon and citrus fruits. The spray from the waterfall drifts in the air, like a fine spritz. Are you ready to jump? Come on – three, two, one, jump! As you take a big breath on the daring dive, you notice lemon zest, melon and subtle notes of butter caramel in the spray that fills the air. Splash!

As you kick towards the surface light, you taste the crescendo of ripe peach with fresh luscious tropical citrus and zesty lemon. And with a woosh, you resurface. After a few strokes to the water's edge, you reach inside your drenched back-pack. That Chardonnay should be the perfect temperature now. Let's pour a glass and dry here on the rocks.

Region: Wairau Valley, Marlborough

Style: Dry

Vineyard: The majority of fruit is harvested from our Falcon Vineyard and blended with other carefully selected blocks from Marlborough's Wairau valley.

Vinification: Fermented in Stainless steel tank and seasoned French oak where it was aged on lees for an extended period of time. Only a few parcels of fruit undergo malolactic fermentation, the rest are left untouched giving the final blend an acid driven and clean fresh palate.

Appearance: Light straw yellow.

Bouquet: Savoury, stone fruits, delicate and lifted, pumpkin pie spice and white chocolate.

Palate: creamy, red apple pie, nectarine A focused acid drive mingles with softly textured phenolics through to the finish.

Cellaring: Enjoy now and over the next 5 years.

SERVING TEMPERATURE:	Best served 8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13.0%Vol
TA:	5.3g/L
RS:	0.7g/L
PH:	3.38
PACKAGING:	6x750mL bottles screw cap closure

Suitable for vegetarians and vegans.

SWNZ Certified, 2020.
New Zealand Sustainable Winegrowing

SUSTAINABLE
NEW ZEALAND
WINEGROWING