

The Nest

SERVING TEMPERATURE:	Best served 8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13% Vol
TA:	5.0 g/L
RS:	1.3 g/L
PH:	3.44
PACKAGING:	6x750mL bottles screw-cap closure
	Suitable for vegetarians and vegans



SWNZ Certified, 2019.
New Zealand Sustainable Winegrowing



Lake Chalice 2020 Vintage

Chardonnay

This Nest Chardonnay is a fresh, buttery yellow drop, in appearance.

To sample the aroma and taste, join us in a little Mediterranean kitchen somewhere in your mind. Can you picture it?

It's a bright, quaint and sun-kissed room. In its centre is a charming old oak table, topped with an overflowing basket of freshly harvested ripe peaches and an open jar of preserved lemons. Your host sits at the table, grinding some spices by hand with a pestle and mortar. The combination of all three ingredients vibrantly collide in the air.

You join your host at the table, and they graciously offer you cut slices of peach to taste. As you bite down the ripe yellow flesh bursts in your mouth and is followed by a surprising touch of spice.

Would you like to relive this moment again? This time, in a glass. Let's open 'The Nest' Chardonnay.

Region: Marlborough

Style: Dry, complex, oaked, generous and fruit-driven

Vineyard: Fruit is harvested from carefully selected Chardonnay blocks.

Vinification: Fermented and French oaked in the tank to retain freshness and vibrancy. Malolactic fermentation was restricted, allowing the fruit to be centre stage. The resulting wine is pure yet complex with a layered fruit-driven palate.

Appearance: Fresh, buttery yellow.

Bouquet: Bright white nectarine and lifted oak spice

Palate: A generous and full mid palate from malolactic fermentation. Layers of stone fruit are inter laid with subtle oak and creamy nougat.

Cellaring: Enjoy now and over the next 5 years.

