

THE RAPTOR

SERVING TEMPERATURE: Best served 10-14°C

WINEMAKER Chloe Gabrielsen

ALC (ABV): 13.5%Vol

TA: 5.9g/L

PH: 3.28

RS: 0.8g/L

PACKAGING: 6x750mL bottles
screw cap closure
Vegan Friendly

SWNZ Certified, 2021
New Zealand Sustainable Winegrowing



Lake Chalice 2021 Vintage

Chardonnay

It's a beautiful day out, let's have a picnic. You bring some peaches, and I'll pack a few little baked spice biscuits, as a treat.

I know a spot. It's an orchard, surrounded by a dry stone wall and a large oak tree.

When we get there, we climb up onto the dry stone wall and sit down. We each take a peach, and as we are about to take a bite, we can smell both the peach and the dry stone flint on our hands. Are you getting it?

To taste, you have to imagine taking in everything that surrounds us. The juicy ripe peach we've just bitten into, the spicy little biscuits, the majestic oak that gives us shade and the bright lemon blossom that covers the trees in the orchard.

It's a moment worth savouring. Shall we open the Chardonnay?

Region: Central Wairau Valley, Marlborough

Style: Dry, complex and serious

Vineyard: Sourced from Marlborough vineyards

Vinification: Fermented for 8 months in a selection of new and seasoned French oak barriques from wild yeast.

Appearance: Pale straw

Bouquet: Flinty notes combined with toasted hazelnuts and savoury spice.

Palate: Concentrated, round and full with flavours of citrus lemon.

Cellaring: Enjoy now and over the next 3-4 years. If you read the back label you might be able to last 2 minutes before opening it.