

THE RAPTOR

SERVING TEMPERATURE:	Best served 10-14°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13.0%Vol
TA:	5.1g/L
PH:	3.24
PACKAGING:	6x750mL bottles screw cap closure
Vegetarian Friendly	

SWNZ Certified, 2019
New Zealand Sustainable Winegrowing



Lake Chalice 2019 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 the Reed vineyard from hand picked fruit.

Vinification: Fermented for a full 10 months in a selection of new and seasoned French oak barriques from wild yeast.

Appearance: Light straw yellow

Bouquet: Flinty notes, toasted hazelnuts and lemon.

Palate: Ripe peach, nectarine rounded by integrated oak and lemon blossom.

Cellaring: Enjoy now and over the next 5 years. If you read the back label you might be able to last 2 minutes before opening it.