

Lake Chalice 2022 Vintage Chardonnay

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

The Falcon

SERVING TEMPERATURE:	Best served 8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13.0%Vol
TA:	5.5g/L
RS:	0.62g/L
PH:	3.4
PACKAGING:	6x750mL bottles screw cap closure
	Suitable for vegans.



SWNZ Certified, 2019.
New Zealand Sustainable Winegrowing



Imagine standing in a lush 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: Marlborough

Style: Dry

Vineyard: This wine is made up of carefully selected blocks from Marlborough's Wairau valley.

Vinification: Fermented in warm controlled stainless steel tanks then and matured for nine months to soften the tannins in this wine. The final wine was blended by Chloe and prepared for bottling.

Appearance: Pale straw.

Bouquet: Fresh and zesty citrus and white nectarine.

Palate: The palate is fresh and lively with white stonefruit throughout. There is a chalky texture and crisp acidity on the finish.

Cellaring: Enjoy now and over the next 5 years.

