

Lake Chalice
2016 Vintage

Plume Chardonnay



Our fruit for this wine was sourced exclusively from a single vineyard in the Lower Waihopai Valley, Marlborough. This vineyard is meticulously looked after by Peter and Anne Reed, who also provide the grapes for our Raptor Chardonnay. The fruit was hand harvested and then gently whole bunch pressed to tank before immediately going to barrel. It spends very little time in tank – only hours, compared to days settling for our other parcels.

The wine then goes through a wild primary fermentation followed with a wild malolactic fermentation, where it is stirred on its lees before completion and then left to settle naturally in barrel for close to 10 months.

Winemaker Chloe Gabrielsen describes creating this Chardonnay as a blank canvas. “We’ve selected only the very best barrels from within the batch. Each barrel adding a layer of complexity to the blend because we have so many components to choose from, adding different aspects of oak influence from the coopers, texture from oak or solids and flavour profile from the fermentations.” Creating this special release Chardonnay is less work, more play.

Aromatic notes of popcorn, roasted hazelnuts and spice are followed through on the palate along with a subtle flinty character. Silky and luscious with a fine acid drive and good length.

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SERVING TEMPERATURE:	Best served 20°C
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WINEMAKER	Chloe Gabrielsen
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ALC (ABV):	13% Vol
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TA:	5.2g/L
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RS:	0.7g/L
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PH:	3.38
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PACKAGING:	6x750mL bottles screw cap closure
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Made to spend time
in bottle before it is
to be consumed