



## TE PA 'Barrel Fermented' Chardonnay 2015



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	MARLBOROUGH		
Vintage:	2015		
Volume:	750ml		
Vineyard:	100% Bedford Road Vineyard, Wairau Valley, Marlborough.Cane pruned to 3 canes, on VSP trellising. The soils of the central Wairau Valley are alluvial derived free draining silt loams. The planted clones are 6 and 15.		
Vinification:	The fruit for te Pas first chardonnay release was hand picked from our Bedford Rd Vineyard in the central Wairau Valley. The fruit was then whole bunch pressed directly to barrel, 40% of which were new barrels selected from three of our most trusted coopers. The barrels were left to ferment with indigenous yeasts. The wine was left on lees for maturation, with partial malo-lactic fermentation kicking off in spring. Our Chardonnay was blended, filtered and bottled in March.		
Appearance:	Pale Gold.		
Bouquet:	The resulting wine possesses generous aromas of grapefruit, citrus blossom, gunflint and toasty oak.		
Palate:	Citrus peel, nectarine, and fresh almond flavours are supported by spice and smoky notes. The time on lees has leant a subtle richness and a refined texture. This wine is focused yet elegant, and possesses good fruit intensity and a fine structure that will reward cellaring.		
Cellaring:	2-6 years		
Food Match:	SEAFOOD/HEAVY CHICKEN		
Technical Analysis:			
Alcohol:	13.30%	pH:	3.18
Residual Sugar:	2 g/l	Packaging:	1 x 750ml
Titrateable Acidity:	6.8 g/l	Hancocks Product:	14147