



RIMU GROVE

Bronte Nelson Chardonnay (Last Bottles) 2016



Category:	WINE
Style:	WHITE WINE
Variety:	CHARDONNAY
Region:	NELSON
Vintage:	2016
Volume:	750ml
Vinification:	100% fruit from the Moutere Hills appellation. Naturally barrel fermented in 100% French oak. Grapes were picked by hand and whole-bunch pressed, followed by cool fermentation in 225L barriques. The wine was routinely barrel-stirred on full lees for 11 months.
Appearance:	Golden yellow.
Bouquet:	A complex array of smells and tastes showing yellow peach, roasted almond, cream and vanilla aromas.
Palate:	A sumptuous palate that's filled with rich textures and delicious flavours. It's concentrated and expressive, and fabulously long on the finish.
Cellaring:	2024

Technical Analysis:

Alcohol:	14.00%	pH:	3.32
Residual Sugar:	1 g/l	Packaging:	12 x 750ml
Titrateable Acidity:	7.2	Hancocks Product:	14186