

LAKE CHALICE - THE NEST The Nest Chardonnay 2016



Category: WINE

Style: WHITE WINE

Variety: CHARDONNAY

Region: MARLBOROUGH

Vintage: 2016

Volume: 750ml

Vineyard: Fruit was harvested from a selection of vineyards in the

Brancott Valley and Rapaura sub-regions of

Marlborough.

Vinification: The grapes were lightly pressed and the juice fermented

with selected yeast strains. A portion of the wine underwent malolactic fermentation and had both French and American oak treatment to add complexity and richness. The wine was aged on lees for several months with regular lees stirring, then lightly fined and filtered and appreciated in its youth. Fined with milk products.

Appearance: Pale gold

Bouquet: Aromas of white peach, apricot and subtle toasty oak.

Palate: The palate is creamy, displaying ripe stone fruit and

vanilla with a fresh delicate grapefruit lift. Nicely balanced, this wine displays good length leading to a

round dry finish.

Cellaring: Now up to 3 years

Technical Analysis:

pH: 3.48 Residual Sugar: 3.5g/L

Packaging: 1 x 750ml Titratable Acidity: 6.6g/L

Hancocks Product: 14216