

LAKE CHALICE

Marlborough Chardonnay 2016



Category:	WINE
Style:	WHITE WINE
Variety:	CHARDONNAY
Region:	MARLBOROUGH
Vintage:	2016
Volume:	750ml
Vineyard:	A blend of three uniquely sourced Marlborough vineyards including our own Falcon block in the central Renwick region.
Vinification:	A blend of hand-picked and machine harvested fruit, cool fermented in tank and oak. Aged on lees before undergoing malolactic fermentation giving richness and well balanced acidity.
Appearance:	Pale gold
Bouquet:	Delicate aromas of ripe lemon with a touch of spicy oak.
Palate:	The palate of this elegant, medium-bodied Chardonnay exhibits notes of creamy nectarine with soft acidity and a lingering creme brulee finish.
Cellaring:	now - 5 years

Technical Analysis:

Alcohol:	13.00%	pH:	3.5
Residual Sugar:	1.4g/L	Packaging:	1 x 750ml
Titrateable Acidity:	4.9g/L	Hancocks Product:	14375