

LAKE CHALICE

The Falcon Chardonnay 2017



Category:	WINE
Style:	WHITE WINE
Variety:	CHARDONNAY
Region:	MARLBOROUGH
Vintage:	2017
Volume:	750ml
Vineyard:	The majority of fruit was harvested from our founding Falcon Block in the Renwick region of the Wairau Valley, Marlborough.
Vinification:	Fermented in tank before moving to French oak barriques for 10 months maturation in seasoned casks undergoing malolactic conversion for a creamy mouth-feel and controlled acidity.
Appearance:	Pale gold on release.
Bouquet:	Orange blossom and hazelnut nougat.
Palate:	Ripe grapefruit and fresh pear with lingering notes of rock melon against a controlled oak release and balanced acidity.
Cellaring:	up to 5 years

Technical Analysis:

Alcohol:	13.00%	pH:	3.41
Residual Sugar:	2.5g/L	Packaging:	1 x 750ml
Titrateable Acidity:	5.6g/L	Hancocks Product:	14832