

LAKE CHALICE

Plume by Lake Chalice Chardonnay (Last bottles) 2016



Category:	WINE
Style:	WHITE WINE
Variety:	CHARDONNAY
Region:	MARLBOROUGH
Vintage:	2016
Volume:	750ml
Vineyard:	Our fruit is sourced exclusively from a single vineyard in the Lower Waihopai Valley, Marlborough. This vineyard is meticulously cared for by Peter and Anne Reed, who also provide the grapes for our Raptor Chardonnay.
Vinification:	Hand harvested, then gently whole bunch pressed to tank before immediately going to barrel. The wine then goes through a wild primary fermentation followed with a wild malolactic fermentation, where it is stirred on lees and then left to settle naturally in barrel for close to 10 months.
Bouquet:	Aromatic notes of popcorn, roasted hazelnuts and spice are followed through on the palate along with a subtle flinty character.
Palate:	Silky and luscious with a fine acid drive and good length. Winemaker Chloe Gabrielsen describes creating this Chardonnay as a blank canvas. We've selected only the very best barrels with each barrel adding a layer of complexity to the blend. Because we have so many components to choose from, adding different aspects of oak influence from the coopers, texture from oak or solids and flavour profile from the fermentations., creating this special release Chardonnay is less work, more play.

Technical Analysis:

Alcohol:	13.00%	pH:	3.38
Residual Sugar:	0.7g/L	Packaging:	6 x 750ml
Titrateable Acidity:	5.2g/L	Hancocks Product:	15702