

The Nest

SERVING TEMPERATURE:	Best served 8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13.0 %Vol
TA:	5.5 g/L
RS:	1.74 g/L
PH:	3.54
PACKAGING:	6x750mL bottles screw cap closure
	Suitable for vegetarians and vegans



SWNZ Certified, 2021
New Zealand Sustainable Winegrowing



Lake Chalice 2022 Vintage

Chardonnay

To sample the aroma and taste, join us in a little Mediterranean kitchen somewhere in your mind. Can you picture it?

It's a bright, quaint and sun-kissed room. In its centre is a charming old oak table, topped with an overflowing basket of freshly harvested ripe peaches and an open jar of preserved lemons. Your host sits at the table, grinding some spices by hand with a pestle and mortar. The combination of all three ingredients vibrantly collide in the air.

You join your host at the table, and they graciously offer you cut slices of peach to taste. As you bite down the ripe yellow flesh bursts in your mouth and is followed by a surprising touch of spice.

Would you like to relive this moment again? This time, in a glass. Let's open 'The Nest' Chardonnay.

Region: Marlborough

Style: Dry

Vineyard: The fruit for this wine is sourced and blended from specifically selected Marlborough vineyards.

Vinification: Controlled fermentation, this wine sat on lees with occasional stirring before being matured with oak chips and staves.

Appearance: Pale straw

Bouquet: Lush aromas of ripe rock melon and lemon curd.

Palate: Round and full with ripe melon, nectarine and fresh citrus undertones.

Cellaring: Enjoy now and over the next 2 years.

