

LAKE CHALICE

Plume by Lake Chalice Chardonnay 2020



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	MARLBOROUGH		
Vintage:	2020		
Volume:	750ml		
Vineyard:	Our fruit for this wine was sourced exclusively from a single vineyard in the Lower Waihopai Valley, Marlborough. This vineyard is meticulously looked after by Peter and Anne Reed, who also provide the grapes for our Raptor Chardonnay. The fruit was hand harvested and then gently whole bunch pressed to tank before immediately going to barrel. It spends very little time in tank only hours, compared to days settling for our other parcels.		
Vinification:	Wild primary fermentation is followed with a wild malolactic fermentation, where it is stirred on its lees before completion and then left to settle in barrel for close to 10 months. Winemaker Chloe Gabrielsen describes creating this Chardonnay as a blank canvas. Weve selected only the very best barrels from within the batch. Each barrel adding a layer of complexity to the blend, adding different aspects of oak influence from the cooper, texture from oak and flavour from fermentations."		
Bouquet:	Complex aromas of flint and roasted hazelnut, with a touch of cinnamon and sandalwood.		
Palate:	A full round palate showing preserved lemon, minerals, and a touch of cream. The texture is silky smooth reminiscent of wet stone followed by toasty notes and a long persistent finish.		
Cellaring:	now-3 years		
Technical Analysis:			
Alcohol:	13.50%	pH:	3.2
Residual Sugar:	1.1g/L	Packaging:	6 x 750ml
Titrateable Acidity:	6.0g/L	Hancocks Product:	16170