

# MIDDLE EARTH

## Nelson Chardonnay 2020



|                            |   |                   |              |
|----------------------------|---|-------------------|--------------|
| <b>Category:</b>           | WINE  |                   |              |
| <b>Style:</b>              | WHITE WINE  |                   |              |
| <b>Variety:</b>            | CHARDONNAY  |                   |              |
| <b>Region:</b>             | NELSON  |                   |              |
| <b>Vintage:</b>            | 2020  |                   |              |
| <b>Volume:</b>             | 750ml   |                   |              |
| <b>Vineyard:</b>           | Twin Rivers Vineyard. Vine age 23 years. Chardonnay clones Mendoza and 15   |                   |              |
| <b>Vinification:</b>       | Harvested in late March. Gently pressed and the juice allowed to settle and clarify, then racked off to two stainless-steel ferment tanks. Each tank was inoculated with a unique yeast strain chosen for its contribution to mouthfeel and the ability to reveal characters such as almond, hazelnut, toasted bread and citrus. Cool ferments were managed in tank, and once the wine was nearing dryness, 85% transferred to barrel. Partial maloactic ferment was allowed. Prepared for bottling in early Feb. |                   |              |
| <b>Appearance:</b>         | Star bright and lemon in colour   |                   |              |
| <b>Bouquet:</b>            | Varietal fruit characters can still be seen in the wine, whilst secondary (ferment and time in oak) characters are subtle on the nose and palate. Hazelnut, peach and ripe citrus fruits are promised on the nose and realised on the palate.   |                   |              |
| <b>Palate:</b>             | The wine is medium bodied with a good core of fruit. The acidity is gentle yet pleasing and tapers out to a long finish. This makes an evocative aperitif that you can take through to dinner. Pair with contemporary bean or nut-based dishes, seafood and any dish built around stone fruit.  |                   |              |
| <b>Technical Analysis:</b> |   |                   |              |
| Alcohol:                   | 13.50%  | pH:               | 3.30         |
| Residual Sugar:            | Dry   | Packaging:        | 6 x 750ml    |
| Titrateable Acidity:       | 5.95g/L   | Hancocks Product: | <b>16296</b> |