

THREE PADDLES Chardonnay 2018



Category: WINE

Style: WHITE WINE

Variety: CHARDONNAY

Region: MARTINBOROUGH

Vintage: 2018

Volume: 750ml

Vineyard: Top Block, Pirinoa Block,

Vinification: 100% barrel fermented - tight-grain French oak barriques

(20% new). All barrels lees-stirred monthly. Total time in

barrel - 10 months.

Appearance: Pale green/gold

Palate: A rich, complex Martinborough Chardonnay showing

intense ripe stone fruit flavours underpinned by subtle oak, malolactic and barrel fermentation characters.

Cellaring: 3-5years

Technical Analysis:

Alcohol: 13.00% **pH:** 3.38

Residual Sugar: 1g/L Packaging: 1 x 750ml

Titratable Acidity: 7.1g/L Hancocks Product: 16364