



Reviews & Accolades

ANNA'S VINEYARD CHARDONNAY 2016

THE REAL REVIEW

Bob Campbell MW, December 2017

5 Stars & 95 Points

Appealing chardonnay with white peach, stone fruit and citrus fruit flavours plus subtle oak and gentle nutty yeast lees character. An elegant wine with purity, poise and an ethereal texture. Deliciously drinkable now but no rush. Ageing: now to 2022. Food: Longline trevally sashimi, cucumber juice, chilli, rye bread, buttermilk curds, dill.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, November 2017

5 Stars & 19.0 / 20 Points

Bright straw-yellow colour with some depth, a little lighter on the edge. The nose is firmly concentrated with deep and layered aromas of sweetly ripe white stonefruits and citrus fruit along with a harmonious amalgam of creamy barrel-ferment, with nutty oak and rich lemon-curd and buttery MLF. Medium-full bodied, the palate is elegant in proportion with firm and tightly bound flavours of white and yellow stonefruits with citrus fruit notes. The fruit intermingles with creamy barrel-ferment and nutty oak, along with a suggestion of flint, and lemon-curd and buttery MLF. The mouthfeel is fresh with good acid vitality, and the wine carries along a fine-textured line of tannins, leading to a taut, dry finish. This is an elegant and firmly concentrated Chardonnay with vibrant stonefruit and citrus fruit melded with complexing creamy and nutty oak, with MLF richness on a crisp, driven palate. Match with creamy seafood, poultry and roasted pork over the next 5+ years. 100% Awatere Valley fruit, hand-picked Mendoza and clone 95, fully indigenous yeast barrel-fermented to 14.0% alc., the wine aged 14 months in 18% new French oak barriques, undergoing batonnage and 80% MLF.

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2017

Silver Medal