



Reviews & Accolades
CHARDONNAY 2016

WINEORBIT.CO.NZ

Sam Kim, May 2017

4.5 Stars & 91 Points

It is attractively fruited and inviting on the nose showing nectarine, rockmelon, nougat and cedar characters, followed by a succulent palate that is beautifully weighted and rounded with lovely intensity. The wine offers juicy fruit flavours, wonderfully complemented by stylish oak infusion, making it immediately appealing. At its best: now to 2019.

RAYMONDCHANWINERREVIEWS.CO.NZ

Raymond Chan, May 2017

4 Stars & 18.0- / 20 Points

Bright, light straw-yellow colour with pale gold hues, lighter on the rim. This has a soft and gently expressed nose that unfolds aromas of ripe peaches and citrus fruits, entwined with subtle creamy barrel-ferment and nutty oak notes, and an amalgam of minerals and lemon-curd MLF. The aromatics build in depth and richness with aeration. Medium-bodied, the palate features elegantly concentrated and layered flavours of white peaches, yellow stonefruits and citrus fruit, melded with creamy, nutty oak and mealy complexities, unveiling lemon-curd MLF nuances. The wine flows smoothly along a fine-featured line with fresh underlying acidity, leading to a lingering finish of citrus fruits, mealy detail and nutty oak. This is an elegantly concentrated and layered Chardonnay with fine, complex flavours of citrus and stonefruits, nutty and mealy elements and MLF notes. Match with poultry, pork and veal over the next 4 years. Fruit from Moutere clay soils, fully barrel-fermented to 13.0% alc., the wine aged 10 months in 15% new French oak barriques, 80% undergoing MLF.