

Chardonnay 2017



The Specs

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| Vineyard | Kerseley Estate, Dillons Point, Marlborough. Single Vineyard |
| Vintage | 2017 |
| Vine age | 23 years |
| Alcohol | 13.5% |
| TA | 6.5 |
| pH | 3.32 |
| RS | 2 |

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|--------|---|
| Colour | bright pale yellow straw |
| Nose | spice / citrus / lemon curd / subtle funk |
| Palate | juicy / crisp / texture / oak spice |

80:20 Clone 95 & Mendoza

Handpicked, whole bunch pressed to barrel, wild fermentation. Large oak, maintaining vibrancy, line and texture of the Dillons Point region.

Ben says "Marlborough Chardonnay, flint, funk and line; a coiled spring with richness and freaky talent. Wants to strut with unbridled pleasure"

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|---------|--------------------------------|
| Food | crayfish bisque paua ravioli |
| Bottles | 5238 |
| Bottled | 14/3/18 |
| Ageing | 10 years |

zephyr