



DILETTI CHARDONNAY 2016

A cool climate and complex Chardonnay, which has been barrel fermented in French oak, 33% of which was new. Complexity was enhanced by natural ferment, some juice solids during fermentation and leaving the wine on yeast lees in barrel for 10 months.

assessment

Colour: Straw coloured.

Bouquet: An extremely complex and layered chardonnay, exhibiting cool climate fruit characters of citrus, and nectarine. The French oak is harmoniously integrated into the mealy and struck match complexing characters.

Palate: A wine of wonderfully poise and just sings on the palate. It is fresh and vibrant with great complexity and richness. The grapefruit characters flow into the textured and layered mid palate, of crème brulee and mealy notes. The French oak is subtle and well-integrated; the balanced palate is held beautifully together and structured by seamless natural acidity. The complex flavours linger thanks to a long, fine, citrus finish.

food accompaniment

Enjoy with a wide range of pasta and white meat dishes.

cellaring potential

Will continue to improve and develop complexity with age; cellar for 5 to 8 years

Harvest Date: 23rd February 2016

Bottling Date: 6th February 2017

Alc: 12.5%

pH: 3.35

T.A.: 6.6g/L

Residual sugar: 0g/L