

A DIFFERENT
TAKE
ON WINE. **Tall
horse
WINES**



CHARDONNAY 2018

SPECIES

100% Chardonnay

VINTAGE

2018 was a very dry season with a great, long, cool ripening period resulting in smaller berries and more concentrated flavours.

HABITAT

Grapes were tracked from a variety of macro-climates ranging from warmer Southern slopes, basking in long hours of sunlight to cooler pockets of vines where African ocean breezes ensure ultimate expression of cultivar and land.

GESTATION

The grapes were fermented at 14-16°C in stainless steel tanks on lightly toasted French and American oak for complexity and dimension. The young wine was racked and left on the fine lees for a further 2 months inviting further integration and intrigue before final filtration and bottling at our cellars in Wellington.

CHARACTER

Brilliant gold with broad tropical fruit top notes revealing a deliciously rich palate packed with forward ripe fruit flavours, layered with spicy vanilla and a fresh citrus finish.

FOR YOUR DRINKING PLEASURE

A wonderfully expressive wine to drink immediately or within 2 years of vintage. Serve well chilled with fresh fish and seafood platters, roast chicken, creamy pastas and light summer salads.

ANALYSIS

Alcohol	13.5%
Residual Sugar	8.0 g/l
pH	3.5
Total Acidity	5.8 g/l

ENVIRONMENTAL INTELLIGENCE

Tall Horse lightweight glass project saves 120kg of Carbon for every 1000 bottles. And we recycle.