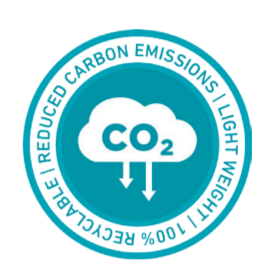




CHARDONNAY 2021

SPECIES
100% Chardonnay



VINTAGE

2021 was an excellent season with great winter rains, followed by warm, sunny days and cool nights, resulting in healthy berries, with bright fruity flavours and balanced acidity.

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

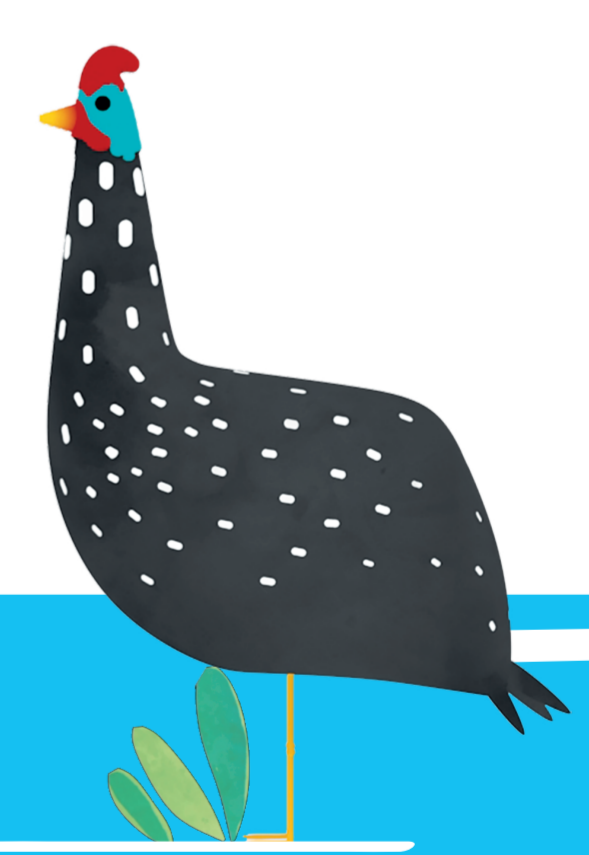
A wonderfully expressive wine to drink immediately or within 2 years of vintage. Serve well-chilled with fresh fish and seafood platters, roast chicken, creamy pastas and light summer salads.

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.



A DIFFERENT TAKE ON WINE.

Not For Persons Under The Age Of 18.