



Clos des Pierres Chardonnay 2017

Marlborough (Sustainable)

SOILS	SILT LOAM TOPSOIL OVER ALLUVIAL GRAVELS
ALCOHOL	13 %
T.A	6.2G/L
RS	<1G/L
BRIX	21.9 & 22.2
PH	3.41
HARVEST DATES	15 APRIL 2017

Harvest & Winemaking notes:

This wine was sourced from two Marlborough vineyards - The Spring in the Wairau Valley with 27 year old Mendoza vines and extremely stony soils, and our Brookby Hill Vineyard in the Southern Valleys with Cloner15 and B95 vines. The fruit was hand harvested, lightly whole bunch pressed and wild fermented in barrel with intermittent stirring of the lees. Full malolactic fermentation occurred, followed by 11 months ageing in 25% new and seasoned French barrels. Unfined and unfiltered.

Winemakers -
David Clouston and Sanna Stander
Clos des Pierres - Place of Stones

Tasting notes:

Bright yellow in colour, the bouquet offers aromas of lemon curd and orange blossom mingled with hazelnut and struck match. On the palate the wine is tightly knit, opening up to layers of tangelo, white peach, Tee Tree, Kaffir lime and sherbet, over toasted cashew and flinty flavours. The artisan winemaking approach has resulted in a racy and delicious wine, showing great vibrancy and underlying old vine minerality.

Ideal paired white sauces and hard or smoked cheeses.