



the DARLING

MARLBOROUGH

CHARDONNAY

2012

NEW ZEALAND WINE

Viticulture

The grapes were sourced from a single organic vineyard in the Southern Valleys of Marlborough. The vines were low yielding giving great concentration of flavour.

Winemaking

The grapes were picked in late April. They were lightly crushed and pressed while still cold, retaining their pure flavours.

The wine was fermented in oak allowing subtle texture and complexity to be added.

Natural yeast fermented the wine slowly to keep the softness and texture of the wine.

It was aged on lees in oak with minimal intervention while having about 30% malolactic fermentation.

Analysis

Alc 13.0%, pH 3.33, Acidity 6.8 g/L, Residual Sugar 4g/l

Tasting Notes

This wine has been made in an old world style with minimal intervention. It is soft with great texture and has flavours of citrus, melon, white peach and a touch of flint. A refined mid palate, with great length of flavour.

This wine will drink well anytime complementing seafood, as well as soft and hard cheese.

Drink now and until 2018

People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

Contact

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