

ARCHANGEL

CHARDONNAY 2017

Straw colour with clear hues. Fragrant aromas of ripe citrus, pineapple and melon and lifted florals and honeysuckle, with a hint of butterscotch, toasted marshmallow and toffee undertones. The palate consists of a complex and concentrated with with sweet peach, nectarine, grapefruit and pineapple. A mouth-filling and creamy texture with good minerality and a ripe acid vein. Nice ripe phenolics lead to a lovely, long and mouth-watering finish.

Peter Bartle – Winemaker

WINEMAKING NOTES

The fruit was hand harvested on 19th April 2017 and was whole bunch pressed to tank. The juice was then transferred to French oak barriques to undergo fermentation in barrel. The wine was aged in oak for 9 months, of which approximately 42% was new oak. During this time the malo-lactic fermentation was completed and the wine was regularly lees stirred

TECHNICAL NOTES

- Clone UCD15
- 100% Chardonnay
- Hand Harvested on 19th April 2017
- Bottled 23rd February 2018
- 14.3% Alcohol

PRODUCTION LIMITED TO 350 CASES