

Lake Chalice 'Plume' Chardonnay 2016

Grape Varietal:	100% Chardonnay
Growing Region:	Waihopai Valley, Marlborough - New Zealand
Head Winemaker:	Chloe Gabrielsen



I have been enjoying Lake Chalice wines for near 30 years, and even though the 'brand' has had a new owner since 2016. Those who have appreciated these vibrant, varietal wines from this founding Marlborough winery, can still do so. Their ever so consistent wines now have the guiding influence of Chloe and a talented team continuing to craft well balanced, dynamic wines.

The source of fruit for this wine comes from a single vineyard owned and meticulously cared for by Peter & Ann Reed, which is situated in the Lower Waihopai Valley in Marlborough - (they also provide the grapes for 'The Raptor' Chardonnay).

The Chardonnay bunches were carefully hand-picked and on arrival into the winery were gently whole bunch pressed to tank. Where the juice stayed for only a very short period - before promptly being transferred into oak barrel. The wine then went through a wild primary fermentation followed by a wild malolactic fermentation. The wine was stirred regularly on its lees before completion and then left to settle naturally in oak barrels for around 10 months.

Then came the time to select only the very best barrels to craft this specific cuvée. Each barrel chosen to add layers of complexity to the final blend. Chloe was in a very unique position, having large number of components to choose from in 2016. Each with different influences of oak, texture and flavour profile from the wild fermentations.

In your glass you will be greeted by a straw gold colour with a shinning hue. An elegant aroma alludes to the deft nuances of white peaches, honeysuckle, buttered pop-corn along with citrus & almond biscotti.

Like the talented string section of an orchestra the palate has a lifted sophistication and ever so appealing, with fleshy white peaches, gilled pineapple, wiped cream butter acidity, a deft mineral seam and delicately wrapped in vanilla oak. The wine has a beguiling elegance, perfectly infusing summer fruit flavours and balanced winemaking has resulted in a reputable wine with a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Lake Chalice 'Plume' Chardonnay has 13% Alc./vol. - crafted in a bone-dry style. Chill gently and serve in an appropriate wine glass at 9° - 10°C.

Cellaring Potential:

Drinking perfectly now - plus will age nicely for another 2 - 3 years.

Food Pairing Suggestions:

Perfect wine pairing with roast turkey with almond stuffing, chicken on a sweet potato mash served with slow cooked vegetables, and aged creamy cheeses on lightly toasted ciabatta - *enjoy.*

Elegant barrel fermented Marlborough Chardonnay of reputable typicity.

