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wines worth sharing

Rimu Grove 'Nelson' Chardonnay 2016

Grape Varietal:	100% Chardonnay
Growing Region:	Nelson, New Zealand
Owner / Winemaker:	Patrick Stowe



I am sad to say - that I simply don't get to the beautiful Nelson wine region even remotely enough each year. But this small, but expressive wine region is definitely on my list of ideal areas, that can craft elegant wines which pair so well with the freshest seafood through to pink-meat dishes sourced from around New Zealand. And this 2016 'Nelson' Chardonnay is just the wine to showcase not only layers of elegant character.

But generosity is not exclusive to just the people of the region - but can be shared and enjoyed in engaging wines like this. These small, exclusive sites and colourful patches of vines planted on mixed soils and with varied terroirs and climatic conditions result in a colour palette of elegant flavours.

This 2016 Nelson Chardonnay has a dynamic personality that will not only treat taste buds to a memorable experience - but will have you thinking which is your favourite style. Yes, one has to make a little more effort to find these wines, but the rewards are more than worth it.

100% of the fruit for this wine came from the Rimu Grove Estate Vineyard, which is situated in the Moutere Hills, and located some 35kms west of Nelson. The vines enjoy a micro-climate in a warm natural bowl which allows for earlier ripening, and protection from the wind and frosts and more hours of summer sun and ideal heat. When the grapes were deemed physiologically ripe, they were hand-picked in early April and on arrival into the winery were whole-bunch pressed. The juice then underwent a cool natural fermentation in 100% French oak barriques, with around 40% new oak, with the rest being a mix of ages. The wine was routinely barrel-stirred while still on full lees for 11 months, which has resulted in a complex and elegantly layered wine. This is a real treat if you get the chance, as the parcel of fruit Patrick choice only produced 213 cases.

In your glass, you will have a gold yellow colour, with an inviting glow. On the nose, your senses will be greeted by complex array of aromas showcasing white peaches, roasted almonds and vanilla bean notes. These lead you towards a sumptuous palate that has layers of rich textures and delicious vibrant stone-fruit flavours wrapped perfectly in the right sized envelope of oak and balanced by natural fruit acidity. This Nelson Chardonnay has a concentrated and expressive personality, and an engaging lingering finish. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Rimu Grove 'Nelson' Chardonnay has 14% Alc./vol. Chill gently and serve in a generous glass at 9-10°C.

Cellaring Potential:

Drinking perfectly well this season; plus, will age nicely over the next 4-5 years.

Food Pairing Suggestions:

Perfect wine pairing with seasoned roast chicken, turkey drub-sticks, pork and crackling with slow roasted vegetables, plus aged, creamy cheeses - *enjoy.*

A Nelson Chardonnay that will reward the most passionate wine lover.

