



GRAPE-TO-GLASS

wines worth sharing

Lake Chalice 'Raptor' Chardonnay 2020

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



I have been enjoying Lake Chalice wines for 30 years, and over this time the label has consistently crafted well balanced, dynamic wines - like this overachieving Chardonnay that has always been a stunning bargain at its price.

The primary source of fruit for this wine comes from the Reed's vineyard which is situated in the Wairau Valley near Renwick in Marlborough. The grapes were 100% hand-picked in late March (during the countries first covid-lockdown). On arrival to the winery the fruit underwent whole bunch pressing for added complexity. The juice was promptly pressed off into oak barrels for fermentation in a mix of new and one-year-old French oak barriques. 100% of the juice was encouraged to undergo a wild ferment adding an extra curl to its signature. This vintage again like previous 'Raptor' Chardonnays underwent a full malolactic fermentation, giving a richness across the palate. For around 10 months the wine matured on its own lees in oak for further character development. The final wine is a blend of selected barrels in line with its lineage.

In your glass you will have a pale gold colour. On the nose you open the door to ripe stone-fruits, honeycomb, along with almond biscotti notes. The palate is exposing a multitude of thick and thin layers of flavour which have infused with time becoming so engaging. Wrapped in vanilla oak you have fleshy peaches, rockmelon, nectarine skin, supporting fruit acidity, a compressed mineral seam and almond highlights. The wine has good structure and its signature elegance, from assured winemaking crafting a Chardonnay that continues to over deliver. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Lake Chalice 'The Raptor' Chardonnay has 13% Alc./vol - crafted in a classic dry style. Chill gently and serve in an appropriate wine glass at 9° - 10°C.

Cellaring Potential:

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

Food Pairing Suggestions:

Perfect wine pairing with bbq chicken, roast pork loin w/ crispy crackling, stuffed crab, along with slow roasted mildly seasoned vegetable dishes, plus aged creamy cheeses on crusty white bread - *enjoy.*

A barrel fermented Marlborough Chardonnay of international standing.

