



GRAPE-TO-GLASS

wines worth sharing

Lake Chalice 'Plume' Chardonnay 2020

Grape Varietal: 100% Chardonnay

Growing Region: Waihopai Valley, Marlborough - New Zealand

Head Winemaker: Chloe Gabrielsen



The 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 wonderful fruit for 'The Raptor' Chardonnay).

The Chardonnay for this wine was carefully hand-picked and on arrival into the winery the whole bunches were gently pressed first to tank. Where the juice stayed for just a short period - before promptly being transferred into oak barrels. The wine underwent a primary wild fermentation followed by a natural malolactic fermentation. The wine was stirred regularly on its lees for a period, then left to develop in oak for around 10 months.

Then came the selection of only the very best barrels to craft this precise cuvée. Each chosen to add a specific nuance and layer of complexity to the final blend. Chloe is the first to acknowledge and appreciate the wonderful freedom to be able to be so selective finding just the right harmonious notes for this 2020 expression. Each with a unique influence, texture and flavour profile giving this wine its unique signature.

In your glass you will be greeted by a vivid straw gold colour and shining hue. The nose has a self-assured grace, tempting you with aromas of lemon drops, mandarin skins, pineapple, vanilla cream, honeysuckle, buttered pop-corn along with citrus & almond biscotti.

The palate is like a seamless string section of an orchestra the palate has a style and grace, so appealing with a luscious first impression, then in equal measure white peaches, grilled pineapple, with a lemon cured acidity, a deft minerality and thoughtfully wrapped in vanilla oak. The wine has a beguiling elegance, perfectly infusing the vineyard with diligent winemaking choices resulting in a sophisticated wine with a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Lake Chalice 'Plume' Marlborough Chardonnay has 13.5% Alc./vol. - classic bone-dry style. Chill gently and serve in an appropriate fuller style wine glass at 8° - 10°C.

Cellaring Potential:

Drinking perfectly well this summer season - plus will develop and age gracefully for another 3 - 4 years.

Food Pairing Suggestions:

Perfect wine pairing with lemon-honey glazed roast chicken on a gruyere potato mash, pork-n-crackling with an apple sauce, plus mild creamy cheeses on lightly toasted ciabatta - enjoy.

A barrel fermented Marlborough Chardonnay with a beguiling elegance.

