

# CHARDONNAY

CENTRAL OTAGO 2014

*...floral notes with  
hints of nutty oak...*



WET JACKET

## Wine Making

The fruit was hand harvested on the 7th April 2014 at 24.6 Brix and was whole bunch pressed to tank.

After primary fermentation the juice was transferred to French Oak barriques to undergo secondary fermentation in barrel.

The wine was aged in oak for 9 months, of which approximately 25% was new oak.

During this time the malo-lactic fermentation was completed and the wine was regularly lees stirred.

## Tasting Notes

Pale straw with clear hues. Lifted aromas of ripe peach, melon and floral notes on the nose with hints of nutty oak.

Sweet, stone fruit flavours show on the palate with butterscotch and a touch of spice.

A medium bodied, concentrated wine which has a rounded mouthfeel and balanced acidity with a long, lingering finish.

## Technical Details

pH	3.29
TA	5.42g/L
Alc %	14.2%
RS	Dry (0.55g/L)

