

Warwick Chardonnay 2010

Pale yellow in color with a hint of green. On the nose you get hints of French oak, canned pineapple, orange marmalade and untoasted almonds. The palate is full with a medley of citrus fruit, balanced acidity and well integrated oak.

Spicy Thai dishes, seafood pasta and roasted duck with a citrus sauce. Serving temperature: 10 – 12 ° Celsius.

variety : Chardonnay | 100% Chardonnay

winery : Warwick Wine Estate

winemaker : _

wine of origin :

analysis : alc : 14 % vol rs : 4.4 g/l pH : 3.56 ta : 5.9 g/l

type : White

pack : Bottle **size :** 0 **closure :** Cork

about the harvest: Grapes were harvested in the early morning from Warwick Estate vineyards. The grapes were hand picked at 24 ° Brix from two different blocks with an average density of 3000 vines per hectare.

in the cellar : The wine was barrel fermented and partial Malolactic fermentation was allowed. The wine was aged in 225 L French oak barrels for 10 months (? new, ? second fill, ? 3rd fill). Lees stirring was done once a week for 6 months to increase the fullness of the wine. After aging the wine was given a very light fining and a rough filtration.