

Charles Wiffen Chardonnay 2015



WINEMAKING NOTES

The Charles Wiffen Chardonnay is grown in the Wiffen's Omaka Vineyard. It is exclusively planted with the Mendoza clone, known for its tight acidity and powerful mouthfeel. The vineyard is cane pruned, with a targeted 8 tonnes per hectare crop load. Machine picked in the cool of the morning, it is then transported to a winery, where it is gently destemmed and pressed. Post clarification the juice is then transported to a winery in Auckland for fermentation and ageing.

The juice is fermented and aged for a further 10 months in selected French barriques. The barriques are stirred regularly to develop mouthfeel and texture.

WINE ANALYSIS

Brix 24

Alcohol 13.3%

pH 3.45

Total Acidity 6.0g/L

RS 4g/L

TASTING NOTES

This wine has enticing aromas of ripe peach, hazelnut, brioche and hints of vanillin. Ten months in a mix of new and seasoned French Oak gives a balanced and elegant palate with a soft and lingering mealy, nutty and seductive finish.