



# COTTIER

ESTATE

## **COTTIER Chardonnay 2014 (Unoaked)**

Fruit for this vintage was sourced from selected parcels of grapes grown in the home of premium chardonnay – Gisborne. Perfect growing conditions over the season ensured that the fruit was at it's very best at harvest. After harvest the fruit was immediately pressed off into stainless steel tanks, where it underwent traditional fermentation utilising natural and premium yeasts. This offering represents a natural, fresh wine which displays the characteristics of the variety, without the added layer of oak.

### **Tasting Notes:-**

Before the palate sensation, the aromas display ripe and fruity peach, melon and a little citrus. These aromas are in turn accentuated by the taste experience of fresh, textured ripe fruit, without the sometimes intrusive complexity of an oak overlay. An elegant wine, with a long and seamless finish.

### **Analysis:-**

Region-	East Coast (Gisborne)
Brix at Harvest -	23%
Alcohol -	13%
Titrateable Acidity -	5.6g/l
pH -	3.46
Residual Sugar -	3.2g/l

### **Cellaring:-**

Excellent drinking now and will develop over the next three years.