



2016 “Emily” Chardonnay

Our Vineyards

On the banks of the Ruamahanga River our soils of light alluvial river deposits over a shingly gravel substrate provide an ideal growing environment.

The Wairarapa region enjoys long hot summer days with cool nights and gentle autumns to allow the grapes to reach full ripeness.

Vintage Overview

The vintage enjoyed a particularly hot dry summer providing an excellent growing season.

The grapes were harvested in early April, thinning ensured a low yield of the best quality fruit.

The wine was processed by traditional means with French oak providing a toasty quality.

The wine underwent malolactic fermentation to soften the acidity and impart the creamy texture and fullness on the palate.

Tasting Notes

Medium to full bodied texture with a toasty oak introduction.

On the palate smooth and mouth watering with fruit and light nutty flavours coming through.

The finish is lengthy with the fruit and oak lingering.



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