



COTTIER
ESTATE

EMILY CHARDONNAY | 2012

The fruit for this vintage was again hand harvested at perfect ripeness and processed in the finest French barriques following our traditional vinification processes. Coloured straw-yellow, this wine has a pleasant nose of spicy, nutty oak, overlaid with peaches and nectarines. This combination is carried through to the palate, producing the classic taste of ripe stone fruit with a hint of oak. Complexity was added through a secondary malolactic fermentation giving a lush, buttery finish to the wine. All grapes were cultivated and grown on our single estate vineyard. This wine remains true to the traditional characteristics of Chardonnay produced in the Gladstone, Wairarapa district.

TASTING NOTES

This is an elegant medium-full bodied wine, which finishes with toasty, peaches and cream flavours that carry for some time. Try matching with creamy seafood chowder, chicken and leek pie or even roasted pork belly – delicious!

CELLARING

Great drinking now, and will be even better with careful cellaring over the next 3 – 5 years.

ANALYSIS

Region: Gladstone, Wairarapa, New Zealand

Brix at harvest: 22.5%

Alcohol: 13.5%

Titrateable Acidity: 5.8g/l

pH: 3.49

Residual sugar: 3g/l

