



DILETTI CHARDONNAY 2014

A cool climate and complex Chardonnay, which has been barrel fermented in French oak, 33% of which was new. Complexity was enhanced by natural ferment, some juice solids during fermentation and leaving the wine on yeast lees in barrel for 10 months

ASSESSMENT

Colour: Straw coloured.

Bouquet: An extremely complex and layered chardonnay, exhibiting cool climate fruit characters of citrus, and nectarine. The French oak is harmoniously integrated into the mealy and struck match complexing characters.

Palate: A wine of wonderfully poise and just sings on the palate. It is fresh and vibrant with great complexity and richness. The citrus and nectarine fruits flow into textured and layered mid palate, of crème brule and mealy notes. The French oak is subtle in the background; the palate is held beautifully together and structured by seamless natural acidity. The complex flavours linger thanks to a long, fine, citrus finish.

FOOD ACCOMPANIMENT

Enjoy with a wide range of pasta and white meat dishes

CELLARING POTENTIAL

Will continue to improve and develop complexity with age; cellar for 5 to 8 years

Harvest Date: 5th March 2014

Bottling Date: 10th February 2015

Alc: 13.0%

pH: 3.25

T.A.: 6.8g/L

Residual sugar: 0g/L

