

Lake Chalice
2022 Vintage

Plume Chardonnay



Our fruit for this wine was sourced exclusively from a single vineyard in the Lower Waihopai Valley, Marlborough. This vineyard is meticulously looked after by Peter and Anne Reed, who also provide the grapes for our Raptor Chardonnay. The fruit was hand harvested and then gently whole bunch pressed to tank before immediately going to barrel. It spends very little time in tank – only hours, compared to days settling for our other parcels.

The wine then goes through a wild primary fermentation followed with a wild malolactic fermentation, where it is stirred on its lees before completion and then left to settle naturally in barrel for 9 months. Winemaker Chloe Gabrielsen describes creating this Chardonnay as a blank canvas. “We’ve selected only the very best barrels from within the batch.

Each barrel adding a layer of complexity to the blend because we have so many components to choose from, adding different aspects of oak influence from the coopers, texture from oak or solids and flavour profile from the fermentations.” Creating this special release Chardonnay is less work, more play.

Delicate aromas of perfumed spice, white stone fruit, nectarine and roasted hazelnut. The palate is intense and opulent with savoury, ripe stone fruit and oyster shell. There is an underlying cinnamon powder spice that leads to a toasty, persistent finish.

**Made to spend time in bottle
before it is to be consumed**

SERVING TEMPERATURE:	Best served 18°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13.0% Vol
TA:	5.5g/L
RS:	0.73g/L
PH:	3.36
PACKAGING:	6x750mL bottles screw cap closure