

Lake Chalice
2021 Vintage

Plume Sauvignon Blanc



Sourced from select rows in the lower Wairau Valley in Marlborough. The 2021 season featured warm days and cool nights, creating ideal ripening conditions for our Sauvignon Blanc grapes. The fruit was left on the vine longer to promote greater flavour concentration.

Crafted with minimal intervention, the grapes were partially whole bunch pressed and aged in a mix of seasoned French and American oak barriques. Some barrels fermented naturally, while others used a selected yeast strain, enhancing the wine's complexity.

Aged on its lees for ten months with gentle stirring, this wine may have natural sediment, highlighting Chloe's commitment to a minimalist approach.

Each drop reveals the meticulous care and attention to detail that define this handcrafted Sauvignon Blanc.

Aromas of nashi pear seamlessly overlap with perfumed herbal notes of tomato leaf and subtle coffee bean.

This wine has a creamy and textural palate with generous layers of ripe gooseberry and delicious blackcurrant with a hint of tropical honeydew melon and green mango.

Ageing potential – 10 years and beyond.

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

SERVING TEMPERATURE: Best served 10-12°C

WINEMAKER Chloe Gabrielsen

ALC (ABV): 13.0% Vol

TA: 6.5g/L

RS: 1.2g/L

PH: 3.28

PACKAGING: 6x750mL bottles
screw cap closure