

THE RAP TOR

SERVING TEMPERATURE:	Best served 10-14°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13%Vol
TA:	5.6g/L
PH:	3.39
PACKAGING:	6x750mL bottles screw cap closure
	Vegan Friendly



SWNZ Certified, 2020
New Zealand Sustainable Winegrowing



Lake Chalice 2022 Vintage Chardonnay

It's a beautiful day out, let's have a picnic. You bring some peaches, and I'll pack a few little baked spice biscuits, as a treat.

I know a spot. It's an orchard, surrounded by a dry stone wall and a large oak tree.

When we get there, we climb up onto the dry stone wall and sit down. We each take a peach, and as we are about to take a bite, we can smell both the peach and the dry stone flint on our hands. Are you getting it?

To taste, you have to imagine taking in everything that surrounds us. The juicy ripe peach we've just bitten into, the spicy little biscuits, the majestic oak that gives us shade and the bright lemon blossom that covers the trees in the orchard.

It's a moment worth savouring. Shall we open the Chardonnay?

Region: Marlborough

Style: Full bodied

Vineyard: Sourced from Marlborough vineyards.

Vinification: A wild fermentation before spending 9 months in seasoned French oak barriques.

Appearance: Pale Straw

Bouquet: Aromas of fresh nectarine and warm spices.

Palate: Complex flavours of ripe citrus, cinnamon and hazelnut. This wine is elegant and complex with a long layered finish.

Cellaring: Enjoy now or if you are a patient appreciator of wine you can cellar for 5+ years.

