

Lawson's Dry Hills Reserve Chardonnay 2018

The Story

Established in 1992, Lawson's Dry Hills are a talented yet humble bunch with just a little of the pioneering rebel spirit running in their veins, a sort of 'what you see is what you get'. There's no pretense, nothing flashy, just the team and what they need to make wines that they like to drink and share.

From nurturing the grapes in their vineyards through to bottling, their autonomy gives the small, hands-on team flexibility and full control. The end results? Expressive, award-winning wines that are an authentic representation of the grape variety and the land from which they are grown.

The Vineyard

From our Chaytors Road Vineyard situated on the banks of the Wairau Diversion, the coastal see breezes moderate temperatures and encourage gentle ripening. Silt and riverstones provide the ideal soils for our 16 – 20-year-old Mendoza clone Chardonnay vines.

Winemaking

We handpicked the grapes in ideal condition and gently pressed them into French oak barriques (25% new) and waited patiently for fermentation to occur naturally. The wine was left to mature in barrel for ten months during which time it underwent malolactic fermentation to convert the sharper malic acid into the softer lactic acid. This is a necessary part of the process with this clone of chardonnay in our cool climate and provides added texture and overall complexity.

Tasting Note

Pronounced lemon citrus notes are interlaced with rich, smoky oak aromas. The palate is rich with citrus and peach fruit characters and is balanced with a fine acidity. Barrelaging on lees has contributed brioche, vanilla and smoky mocha notes as well as a weighty texture and delicious, long finish.

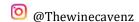
Alcohol Percentage	14 %
Residual Sugar	Dry
T.A.	6.2 g/L
Aging Potential	5+ years



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