

Lawson's Dry Hills Estate Chardonnay 2019

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

This wine is made from the Mendoza clone grown on our Chaytors Rd vineyard. The free-draining soils and moderating influence of the nearby ocean combine to produce concentrated fruit with bright acidity. Vines are VSP pruned and carefully nurtured to produce managed yields and perfect fruit.

Winemaking

Hand-picked and gently pressed to tank (85%) and old French barrels, (15%) the juice was fermented with natural yeast rather than cultured yeast. After fermentation, the wine stayed on the yeast lees for five months and given the occasional stir.

Tasting Note

Enticing lemon, beeswax and subtle stonefruit aromas lead on to a palate which is dry and balanced with gentle acidity and lovely concentration. Citrus notes are combined with savoury lees notes and there is a lovely texture to this wine, but without it being overpowering. This is the beautiful varietal Chardonnay without the distraction of new oak.

Alcohol Percentage	13%
Residual Sugar	Dry
T.A.	6.3 g/L
Aging Potential	7+ years



info@thewinecave.nz

(+64) 9 930-8115

 <https://www.winecave.nz/>

 @TheWineCaveNZ

 @Thewinecavenz