

Spade Oak Vigneron Chardonnay 2015

The Story

Spade Oak seeks to unlock the Gisborne NZ region's potential, creating wines of quality from an eclectic selection of new and classic varieties. The goal is to capture the soil, sunshine, passion, and labour of this beautiful region and put it into our wine.

They are proud to offer rare varietals from around the world, such as Tempranillo and Albarino from Spain, St Laurent from Austria, and from the Rhône Valley and southern France – Syrah, and Viognier. There's even Petit Manseng. All grown right here in Gisborne!

The Vineyard

Grown on the flats of Gisborne's sun-washed central valley, these wines, from the flagship Spade Oak Vigneron through Heart of Gold to the V Series, capture the soils, sunshine and passion of Gisborne's central valley region, in a mixture of exciting varieties and styles.

Winemaking

Mendoza clone fruit from the 'Ashwood' estate, fully indigenous yeast barrel-fermented with high solids to 13.0% alc., the wine aged 10 months in 25% new oak, undergoing batonnage and 100% MLF.

Tasting Note

Chardonnay's what made Gisborne famous and one sip of this and you'll see why. Complex with layered citrus- and stone fruit aromas, lifted by savoury yeast and nutty oak characters, the palate sensation is both fresh and textured. The wine delivers Gisborne's bold elegance with a long and seamless finish. Ripe and weighty fruit flavours without the heat of excess alcohol. Big wine, beautiful wine, with a taste that will linger for ages.

Alcohol Percentage	13 %
Residual Sugar	Dry
T.A.	
Aging Potential	5-10 years



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