

# BEACH HOUSE SELECTION CHARDONNAY 2017

CUISINE MAGAZINE: 4.5 STARS & "BEST BUY"  
SILVER MEDAL – NZ INTERNATIONAL WINE SHOW 2018

<b>Vineyard:</b>	Track Vineyard (70%) Levels Vineyard (30%)
<b>Area:</b>	Gimblett Gravels Te Awanga
<b>Alcohol:</b>	13.5%
<b>PH:</b>	3.40
<b>Total Acidity:</b>	4.8 g/l
<b>Residual Sugar:</b>	<1.0 g/l



Our 2017 Beach House Selection Chardonnay has exceeded our expectations yet again picking up the coveted Cuisine Magazine BEST BUY for NZ Chardonnays before it was officially released! We're pretty chuffed, and you should be too because an RRP of \$25 is an absolute steal.

100% handpicked and gently whole bunch pressed our 2017 got the full treatment. Solely from our home vineyards in the Gimblett Gravels (The Track Vineyard) and Te Awanga (The Levels Vineyard) this wine spent 10 months in premium French oak (14% new) where it underwent fermentation followed by 100% Malo-Lactic fermentation followed by weekly batonage (barrel stirring) and voila – another star is born.

Butterscotch, golden queen peach and freshly baked brioche are apparent on the nose whilst the palate shows off a rich creamy texture, smothering the palate with pineapple, melon and ripe citrus fruits. This is a glorious Hawke's Bay Chardonnay that will excite all you wonderful Chardonnay lovers out there.

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