

BEACH HOUSE LEVELS CHARDONNAY 2018

Vineyard:	The Levels Vineyard
Area:	Te Awanga
Alcohol:	14.0%
PH:	3.55
Total Acidity:	5.7 g/l
Residual Sugar:	<1.0 g/l

Our 2018 Levels Vineyard Chardonnay was hand-picked and whole bunch pressed on the 16th of March. The juice was cold settled over night in tank before being transferred to barrel.

The juice was barrel fermented and spent 10 months on lees where it was stirred every 1 – 2 weeks. The final blend was comprised of five barrels. Four of these were Mendoza clone Chardonnay with the other one being Clone 6. The oak regime consists of 60% new French oak and 40% one year old French oak.

A large storm in early January generated a lot of sea spray that drifted through the vineyard. This 'salty' mist has given a subtle salted caramel nuance to the resulting wine.

Ripe stone fruit and fragrant spice are found on the nose whilst the palate consists of golden queen peach and citrus rind. This is one of our more intense and complex Levels Chardonnays and one that will pique the interest of any Chardonnay aficionado.

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