

# BEACH HOUSE LEVELS CHARDONNAY 2019

<b>Vineyard:</b>	The Levels Vineyard
<b>Area:</b>	Te Awanga
<b>Alcohol:</b>	13.5%
<b>PH:</b>	3.36
<b>Total Acidity:</b>	7.1 g/l
<b>Residual Sugar:</b>	<1.0 g/l

Our 2019 Levels Vineyard Chardonnay was hand-picked and whole bunch pressed on the 15<sup>th</sup> of March. A proportion of the juice went straight to barrel for wild fermentation – which we believe brings out the most interesting Chardonnay flavours.

The juice was barrel fermented and spent 10 months on lees where it was stirred every 1 – 2 weeks. Our 2019 Levels Chardonnay is predominantly Mendoza clone Chardonnay and was comprised of 25% new French oak barrels as well as 60% one year old oak.

Golden queen peaches, grapefruit and lemon meringue abound on the nose with hints of struck match adding complexity. The wine has a glorious entry onto the palate with intense fruit flavours of ripe stone fruits and citrus rind.

The flavours coming from the Fine French oak, Malo-lactic fermentation and perfectly ripe Hawke's Bay Chardonnay fruit all coalesce in the mouth forming a complex yet seamless experience that is the pinnacle of what we can achieve here at Beach House Wines... and check out our sexy new label!

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