

BEACH HOUSE TRACK CHARDONNAY 2018

Vineyard:	The Track Vineyard
Area:	Gimblett Gravels
Alcohol:	13.0%
PH:	3.36
Total Acidity:	5.5 g/l
Residual Sugar:	<1.0 g/l

The Beach House Track Chardonnay is from our Gimblett Gravels vineyard on Mere Road and is 100% Clone 95. The grapes were hand-picked on the 4th of March and were whole bunch pressed straight to French barrels for wild fermentation (22.5% new oak).

The wine was left in barrel for 10 months where it was stirred weekly to retain freshness and promote mouthfeel. 100% of the final blend underwent malo-lactic fermentation imparting a lovely butterscotch character and softening the acidity.

This wine has similar aromas to what you might find emanating from your local French café... Brioche and sweet croissant glazed with roasted almonds. This is backed up by a solid fruit base of mandarin and fresh pineapple. Brimming with complexity and charm we believe this is possibly our best Track Chardonnay yet and we're looking forward to seeing how it evolves over time.

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