

# BEACH HOUSE TRACK CHARDONNAY 2019

<b>Vineyard:</b>	The Track Vineyard
<b>Area:</b>	Gimblett Gravels
<b>Alcohol:</b>	13.5%
<b>PH:</b>	3.28
<b>Total Acidity:</b>	5.2 g/l
<b>Residual Sugar:</b>	<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 7<sup>th</sup> of March and were whole bunch pressed straight to French barrels for wild fermentation in both puncheons (500L) and barriques (225L).

The wine was left in these oak vessels 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 are extremely happy with this consistent high achiever. The Gimblett Gravels not only grows great red wine – but it consistently produces ultra-premium Chardonnay year after year.



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