



Brightwater
VINEYARDS
Lord Rutherford
2016
Nelson Barrique Chardonnay



TASTING NOTES

"A full bodied, barrique fermented Chardonnay with intense aromas of ripe citrus and butterscotch. This is an elegantly structured wine with layers of flavours including stone-fruit, citrus, spices and nuts. The palate is beautifully balanced, with integrated premium French oak leading into a long seductive finish."

WINEMAKING

The grapes for this single vineyard wine are a special pick from our own sustainably certified vineyard. Low vigour vines, combined with leaf and green fruit removal, ensured only the most concentrated and intensely flavoured fruit remained. Fully ripened bunches of clone 15 and Mendoza Chardonnay were carefully selected and handpicked.

Handling in the winery was very gentle. The grapes were whole bunch pressed and the juice transferred to French oak barriques for fermentation. 100% barrique fermentation with 25% new oak barrels. We allowed full malolactic fermentation then aged the wine on yeast lees for 12 months. The barrels were then blended together to create an elegant, full bodied, finely balanced and complex wine. The bottled wine has been held in the winery for a further 12 months to ensure smooth and settled aging before release.

**Silver Medal – NZ International Wine Show
NEW RELEASE**

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