

REVIEWS

2011 CHARDONNAY



RAYMOND CHAN

**** 17.0+/20

Fruit hand-picked, WBP and fully barrel-fermented to 13.5% alc., the wine undergoing 100% MLF. Bright, soft straw-yellow colour, pale on rim. The nose is tight and elegant in expression with aromas of white stonefruits, citrus fruits, hints of fresh herbs and distinctive butter and nut notes from MLF. Medium-bodied, the butter, cream a nutty amalgam from MLF is prevalent, but unfolds to reveal stonefruits, citrus and minerally flint elements. The fruit has a deep and concentrated core and is based on a soft-textured, creamy palate with dry mouthfeel. Lacy acidity provides a degree of energy and carries the flavours through to a moderately sustained finish which opens with spicy oak and bitter stonefruit kernel hints and flint. This is a soft, dry textured Chardonnay with distinctive butter and nut MLF flavours that reveals more in the glass. Serve with seafood, poultry and pork over the next 3+ years. 225 cases made. 17.0/20 Nov 2012 RRP \$35.00

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