

LAKE CHALICE

Plume by Lake Chalice Chardonnay 2022



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	MARLBOROUGH		
Vintage:	2022		
Volume:	750ml		
Vineyard:	Our fruit for this wine was sourced exclusively from a single vineyard in the Lower Waihopai Valley, Marlborough. This vineyard is meticulously looked after by Peter and Anne Reed, who also provide the grapes for our Raptor Chardonnay.		
Vinification:	The fruit was hand harvested and then gently whole bunch pressed to tank before immediately going to barrel. It spends very little time in tank only hours, compared to days settling for our other parcels. The wine then goes through a wild primary fermentation followed with a wild malolactic fermentation, where it is stirred on its lees before completion and then left to settle naturally in barrel for 9 months.		
Bouquet:	Delicate aromas of perfumed spice, white stone fruit, nectarine and roasted hazelnut.		
Palate:	The palate is intense and opulent with savoury, ripe stone fruit and oyster shell. There is an underlying cinnamon powder spice that leads to a toasty, persistent finish.		
Cellaring:	5 years+		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.36
Residual Sugar:	Dry	Packaging:	6 x 750ml
Titrateable Acidity:	5.5g/L	Hancocks Product:	16229