

LAKE CHALICE

Plume By Lake Chalice Sauvignon Blanc 2021



Category:	WINE		
Style:	WHITE WINE		
Variety:	SAUVIGNON BLANC		
Region:	MARLBOROUGH		
Vintage:	2021		
Volume:	750ml		
Vineyard:	Sourced from select rows in the lower Wairau Valley in Marlborough. T		
Vinification:	Crafted with minimal intervention, the grapes were partially whole bunch pressed and aged in a mix of seasoned French and American oak barriques. Some barrels fermented naturally, while others used a selected yeast strain, enhancing the wine's complexity. Aged on its lees for ten months with gentle stirring, this wine may have natural sediment, highlighting Chloe's commitment to a minimalist approach.		
Bouquet:	Aromas of nashi pear seamlessly overlain with perfumed herbal notes of tomato leaf and subtle coffee bean.		
Palate:	This wine has a creamy and textural palate with generous layers of ripe gooseberry and delicious blackcurrant with a hint of tropical honeydew melon and green mango. Ageing potential 10 years and beyond.		
Cellaring:	10 years +		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.28
Residual Sugar:	1.2g/L	Packaging:	6 x 750ml
Titrateable Acidity:	6.5g/L	Hancocks Product:	16365