



# THE LANDING

*Bay of Islands, New Zealand*

*Blessed with some of the best grape-growing land in New Zealand's Northland region, The Landing vineyard produces award-winning, sustainable wines.*

## THE LANDING CHARDONNAY 2016

Grown on the coastal slopes overlooking the Bay of Islands, the 2016 Chardonnay delivers citrus, stonefruit and fine oak flavours, with excellent fruit weight and power.

## VINEYARD

Harvested from a mix of nine year old clone B95 and two year old clone 45B vines growing in clay soils at The Landing Vineyard on the Purerua Peninsula in warm growing conditions. The grapes for this single vineyard wine were hand-picked on 26th February and 13th March 2015, at 20.2 brix.

## WINEMAKING

The Landing Chardonnay grapes were 75% de-stemmed; 25% whole bunch pressed and barrel fermented at cool temperatures to preserve the fruit characters. Malolactic fermentation (MLF) was used on approximately 85% of this wine. The wine was matured on lees in 30% new French oak for 11 months.

## TASTING NOTES

Bright, light golden-hued yellow colour, a little lighter on the rim. The nose is softly fresh and full, with deep and concentrated aromas of ripe tropical fruit and citrus fruits, along with savoury mealy notes, creamy barrel-ferment and nutty oak elements, unfolding a gentle layering of butterscotch MLF aromas.

Medium-full bodied, the palate has good depth of ripe citrus and tropical fruits entwined with yellow stonefruits, complexed by creamy barrel-ferment, nutty oak, savoury mealiness and subtle butterscotch MLF. The mouthfeel is rounded, rich and succulent with some acid liveliness, and the wine carries to a sweet-fruited finish of tropical fruits and nutty oak. This is a ripe, sweet tropical and citrus-fruited Chardonnay with creamy and nutty oak, savoury mealy detail on a rich palate.

## TECHNICAL ANALYSIS

pH	3.31
Tartaric acid	6.2 g/L
Alcohol	13.5%
Residual Sugar	Dry <2g/L

