



MATT CONNELL
WINES



LOWBURN
SINGLE
VINEYARD
CHARDONNAY

2018

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| ORIGIN | Lowburn, Central Otago, New Zealand |
| VARIETAL | 100% Chardonnay |
| ASPECT | North facing flats |
| SOIL | Derived from schist and wind blown loess over deep free draining gravels. |

TECHNICAL

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| Alcohol | 13.5% |
| Residual sugar | Dry |
| Ph | 3.44 |
| TA | 5.10g/l |

VINIFICATION:

Hand harvested fruit was whole bunch pressed and allowed to settle before being racked to French oak Barriques. (approximately ten percent new) The barrels were then allowed to begin fermentation using wild yeast and a small percentage inoculated with cultured yeast to add complexity. Fermentation lasted several weeks and the wine was then warmed and began malolactic fermentation. Once malolactic fermentation was complete the wine was sulphured and allowed to mature in barrel on its yeast lees to add complexity and intensity. The wine was then racked from barrel, blended, heat and cold stabilised, sterile filtered and then bottled on the of 8th March 2019.

Tasting Note: Pineapple and caramel notes on the nose leads into upfront fruit intensity that builds and lingers on the palate. A wine is rich with fine acidity and a lingering finish.

