



COMPOSITION:
100% Chardonnay

APPELLATION:
New Zealand

HARVEST DATE: April/May 2017

TA: 5.2g/L

pH: 3.57

RS: 3.6g/L

ALCOHOL: 13.3%

2017 Chardonnay

NEW ZEALAND

KIM CRAWFORD

Kim Crawford is one of New Zealand's most exciting and innovative wine producers. Kim Crawford Wines started out in a small Auckland cottage in New Zealand. Since its launch in 1996, the label has gained critical acclaim around the globe. We do things unconventionally, take risks, start things, and welcome different.

BACKGROUND

Chardonnay was the first ever Kim Crawford wine, first made in 1996. The original vision was to harness all of the citrus, stone fruit, buttery flavor, and creaminess of Chardonnay, but without oak flavor, in a fresh, drinkable style. And that philosophy holds true today. It was one of the first, and remains one of the most enjoyable, Chardonnays of the New World.

CRAFT

Sourced from select vineyards in New Zealand, this wine is the perfect balance of the fresh citrus flavors of Marlborough and the richer stone fruit flavors of Hawke's Bay. Clone selection is important in this style as we seek intense tropical fruit flavors coupled with citrus characters.

The grapes were crushed and destemmed then direct pressed with no skin contact. The moderately clarified juice was fermented in stainless steel tanks. The wine matured on lees for 8 months. The majority underwent malolactic fermentation to create a succulent, well-rounded Chardonnay with a nuttiness and generous mouthfeel.

LOOK

Pale straw colour.

SMELL

Lifted aromas of citrus and stone fruit with notes of tropical fruit.

TASTE

Beautiful fruit concentration and texture. Stone fruit and butterscotch are balanced by fresh citrus acidity.

EAT

Delicious paired with Camembert cheese, pan-seared salmon, or other white meat dishes.