



# WAIPARA HILLS

*Established in 2001, Waipara Hills is an award winning wine range from the South Island of New Zealand. Recipient to over 500 medals Waipara Hills has developed a fine reputation for crafting rich aromatics, with vibrant, complex flavour.*

*The Waipara Hills Cellar Door is located in the picturesque Waipara Valley, a short scenic drive north of Christchurch. Set amongst landscaped gardens, with spectacular views across The Home Block Vineyard to the Teviotdale Hills, our home captures the 'Soul of the South'.*

## 2015 CHARDONNAY



### VINEYARD REGION

Sourced from our Waipara Valley vineyard sites, the free draining gravels of The Home Block and the heavier clay soils of the Dunnolly Vineyard add complexity to our wines.

### VINTAGE CONDITIONS

A frost in Spring knocked the vines around but the combination of a small crop and a warm, dry temperatures resulted in fruit of great concentration and depth. Autumn was consistent and we were blessed with fruit of exceptional quality.

### VINIFICATION

Harvested in the early hours of the morning, the fruit was pressed immediately. No sulphur was added to settle the juice to soften the phenolics and encourage fruit intensity. The juice was left to settle until very clean, then racked, warmed and inoculated with specially selected yeasts to promote texture. Some juice was transferred to barrels to develop greater complexity, while the majority was transferred to tanks to maintain fruit brightness and definition. After two months of malolactic fermentation, the tanks and barrels were topped and stirred for a further two months. In late spring the wine was blended, fined using natural methods and finished for bottling.

<b>WINE:</b>	2015 Waipara Hills Waipara Valley Chardonnay
<b>COLOUR:</b>	Pale straw.
<b>NOSE:</b>	Lifted nectarine and white peach aromas with a lovely hint of buttered toast.
<b>PALATE:</b>	Succulent stone fruit flavours blend perfectly with a rich mealy mid palate and a long crisp finish.
<b>SERVE:</b>	Slightly chilled, matched with pan seared chicken breast in a Caesar Salad.
<b>CELLARING:</b>	Peak drinking 2016-17.
<b>ANALYSIS:</b>	ALC 13.5 %   ACIDITY (TA): 5.95   pH 3.48

“Lovely weight and vibrant fruit intensity are complemented with a background of spice. An enjoyable wine for any occasion.”

Simon McGeorge,  
Waipara Hills Winemaker



OPEN DAILY 10AM - 5PM  
780 Glasnevin Road | SH 1 | Waipara | North Canterbury