



THE CRATER RIM



WAIPARA CHARDONNAY 2019

VINEYARD

Fruit was sourced from a sustainably managed Waipara Valley vineyard. The vines were cultivated to allow the right balance of sunlight and yields to ensure great depth to the fruit. A portion of the vineyard is made up of the Mendoza clone, a clone that naturally crops low and delivers great fruit characters.

SOIL TYPE

Silty clay overlaying calcareous sandy gravels

WINEMAKING

Fruit picked and gently pressed before fermentation in new and seasoned French oak barriques. Wine was aged on lees in barrels for 10 months.

TASTING NOTES

The wine is wonderfully fruited and gorgeously complex on the nose showing golden peach, baked fig, vanilla and roasted hazelnut characters. It's concentrated and deeply flavoured with layers of creamy texture and delectable flavours, leading to an impressively long expansive finish. Sam Kim, Wine Orbit.

www.thecraterim.co.nz

