



2019 WAIPAPA BAY

NEW ZEALAND CHARDONNAY



TECHNICAL INFORMATION

Vintage	2019	Closure	Screwcap
Region	Marlborough, New Zealand	Acidity	4.5
Grape variety	100% Chardonnay	PH	3.66
ABV	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).	Residual Sugar	1.8 g/l
		Allergens	Contains sulfites



ABOUT

Waipapa Bay is a place of stunning natural beauty - close to the vineyards where the wine is produced. A laid back surf spot beneath the snow-capped Kaikoura Mountains overlooking the Pacific Ocean - where whales are regularly spotted and which inspired the label. In tandem with the launch of the 2019 vintage in the USA, Waipapa Bay Wines has partnered with the Whale and Dolphin Conservation (WDC) Charity as the nonprofit's first wine industry corporate sponsor.

WINEMAKING

In 1987 husband and wife team, Brent and Shirley Rawston, planted three hectares of Chardonnay and Pinot Noir on the banks of the Halswell River in Canterbury, New Zealand. Then in 2004 they ventured into Marlborough and today this family-owned business grows internationally recognised award-winning varieties across 100 acres of vineyards in the Rapaura area of the Wairau Valley.

Although Marlborough is best known for Sauvignon Blanc, the Chardonnays from this region are equally noteworthy. Vibrant grapefruit and lime flavors are overlaid with subtle vanilla notes from light oak exposure, further enhanced by the malolactic fermentation, ensuring creamy, fruit driven flavors.

TASTING NOTES

Vibrant grapefruit aromas are overlaid with subtle, toasted vanilla notes. This wine has a superbly rounded mouth feel and its zesty overtures are beautifully balanced alongside its creamy, oaky flavours. Served lightly chilled this wine will partner beautifully with chicken or pork dishes and seafood.