



# 2019 WAIPAPA BAY

## NEW ZEALAND CHARDONNAY

### TECHNICAL INFORMATION

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



### 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 wines 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) as the non-profits first wine industry corporate sponsor.

### WINEMAKING

The vineyards are divided into blocks according to soil and aspect, and are harvested and vinified separately. Once fermentation is completed the different tanks are then assessed and carefully blended to create the four Waipapa Bay wines.

Each of our wines offers consistency and authenticity through dedicated viticulture and winemaking, resulting in fresh and balanced wines that are delicious on their own and serve as exceptional accompaniments to food.

### TASTING NOTES

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