



# SINGLE ESTATE CHARDONNAY 2015

## INTRODUCTION

Ara wines reflect the purity of the place they come from.

Sourced from across our Estate in Marlborough's Wairau Valley, Ara Single Estate are intensely flavoured wines that amplify the remarkable valley story. These consistent, flavoursome wines tell the tale of our making Ara wines on the edge of the world.

## TECHNICAL SPECIFICATIONS

Alcohol content (%v/v)	<b>13</b>
Titratable acidity (g/L)	<b>6.5</b>
pH	<b>3.5</b>
Total sugars (g/L)	<b>2.0</b>

**ONE PLACE.  
PURE ENJOYMENT.**

ARAWINES.CO.NZ



## TASTING NOTE

Intense varietal Chardonnay fruit with some flint and struck match complexity. Fresh mealy notes. Citrus/Grapefruit pith. Lovely palate, tight and focused with good energy.

## HARVEST & WINEMAKING

Sourced predominantly from our Estate in the Fairhall and Brancott sub-regions with a small component from Rapaura. These vineyards have a range of low fertility silt over gravel soils and clay soils producing fruit that accentuates bright, fresh aromatics and sweet complex sulphides with great balance. The 2015 growing season will be remembered for lower than average yields due to a couple of cold snaps during flowering and early berry development. Most of the season however was hot and dry with quality fruit hanging on the vines with intense flavours and in premium condition. Several component picks were fermented separately in larger format French oak barrels with naturally occurring 'wild' yeast. Minimal malolactic fermentation retained acidity. The wine was matured in barrel for 11 months prior to barrel selection and blending. The wine was held cool on light lees in tank for a further seven months for greater complexity and to provide more focus prior to bottling in November 2016.



// ENJOY ARA RESPONSIBLY //