



Brightwater
VINEYARDS
Lord Rutherford
2012
Nelson Barrique Chardonnay



TASTING NOTES

“A full bodied, barrique fermented Chardonnay with intense aromas of peaches and butterscotch. This is an elegantly structured wine with concentrated stonefruit and citrus flavours. The palate is well balanced with integrated premium french oak, leading into a long seductive finish.”

WINEMAKING

The grapes for this single vineyard wine are a special pick from our own sustainably certified vineyard. Low vigour vines, combined with leaf and green fruit removal, ensured only the most concentrated and intensely flavoured fruit remained. Fully ripened bunches of clone 15, Mendoza and clone 6 Chardonnay were hand picked on 31st March and 18th April 2012.

Handling in the winery was very gentle. The grapes were whole bunch pressed and the juice transferred to french oak barriques for fermentation. 100% barrique fermentation with 25% new oak barrels. We allowed full malolactic fermentation then aged the wine on yeast lees for 14 months. The best barrels were then selected and blended together to create an elegant, full bodied, finely balanced and complex wine.

New Release – February 2014

PURE GENIUS