

THIS IS A COMPLEX,  
PERFECTLY BALANCED SINGLE VINEYARD

*Chardonnay*

PALATE IS ROUNDED AND RICH  
WITH UP-FRONT FLAVOURS OF  
YELLOW STONEFRUITS, CITRUS AND NUTTY OAK.

FINISH IS AND LONG AND CREAMY.

HAND-PICKED FROM FALVEYS VINEYARD,  
BARREL FERMENTED

AND AGED FOR 9 MONTHS IN 25% NEW FRENCH OAK.

VINTAGE: 2015

VARIETAL: CHARDONNAY

HARVEST DATE: 11.03

ALCOHOL: 13.5%

BRIX: 23

RESIDUAL SUGAR: <1G/L

*"...this is a nicely crafted Chardonnay which really  
over delivers for the price."*

*Yvonne Zerkin*



OMAKA SPRINGS  
ESTATES



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