

# TASMAN CHARDONNAY – ABEL

Nelson-Tasman



**APPELLATION:** Nelson

**BLEND:** Chardonnay

**WINEMAKER:** Mark & Sophie McGill

**VINEYARD:** \_\_\_\_\_

Fruit comes from two vineyards in the Nelson-Tasman region. Both vineyards are situated on rolling hills close to the sea, near to the Kina Peninsula. The vines grow on Moutere clay soils and are 20-25 years old on average.

**VITICULTURE:** \_\_\_\_\_

Viticulture is Sustainable

**WINEMAKING:** \_\_\_\_\_

Fruit is handpicked and quickly undergoes a light whole bunch press to get the best juice. The juice is transferred into a new 3000 litre French Oak Cuve to start fermentation, which occurs naturally after approximately 10 days. The wine completes malolactic fermentation over winter and spring and is followed by some lees work. The wine is unfinned and only undergoes a coarse filtration prior to bottling, with just a touch of SO2 to preserve the vibrant fruit.

**WEBSITE:** <https://www.abelwine.com/pages/our-story>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Peach, pineapple and lemon zest, and a touch of reduction on the nose. The palate displays a flinty minerality, bright citrus and a gentle nuttiness. Beautiful structure with crisp acidity and a rounded, lees-driven texture.