

ELIZABETH

CHARDONNAY

2005

TASTING NOTES

Elizabeth Chardonnay 2005 is a stylish ripe-fruit driven Chardonnay.

This wine is a blend of grapes from the regions of Hawke's Bay, Gisborne and Marlborough in New Zealand.

Subtle oak enhances rather than overpowers the wine. A portion has undergone malolactic fermentation that contributes additional complexity and softness.

Colour

Straw with lemon hues.

Bouquet

Ripe stone fruit characters with a citrus lift is complemented by toasty oak.

Palate

Fresh peach and ripe citrus flavours lead to a round, smooth textured palate. A little crème caramel and toasty oak completes this lovely balanced Chardonnay.

Food Suggestion:

Fresh seafood - mussels, salmon or white fish.

Veal or poultry dishes with creamy sauces.



TECHNICAL NOTES

Vintage:	2005
Region:	Hawke's Bay Gisborne Marlborough
Grape Ratio:	Chardonnay 100%
Alc/Vol:	13.5 %
Total Acid:	5.7 g/l
pH:	3.40
Residual Sugar:	4 g/l