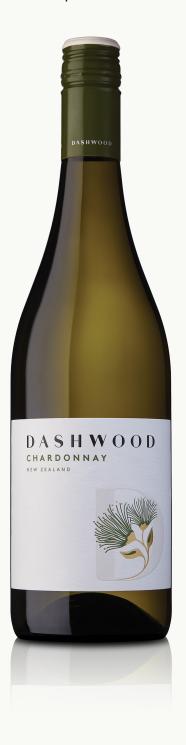
DASHWOODD

Dashwood embraces the natural beauty of the coastlines and unique flora and fauna that are synonymous with New Zealand. Taking inspiration from the native Pohutukawa that flowers in summertime along New Zealand's coastlines, our wines embody the care and respect we have for our precious environment.



WINEMAKING

Grapes were harvested in the morning to keep the fruit cool, then gently pressed immediately in the winery. The juice was allowed to settle naturally before fermenting in a mix of oak barrels and stainless steel tanks. All components underwent malolactic fermentation. The wine was aged on yeast lees for 10 months with battonage (lees stirring) conducted based on regular tasting. The finished wine was bottled in March 2020.

CHARDONNAY 2019

Our Chardonnay displays a straw gold hue. This wine has a bouquet of ripe stonefruit and toasty oak. Classic chardonnay aromatics mingle in the glass with a touch of citrus peel. On the palate this wine is rich and creamy. It is full bodied with flavours of grilled peaches, lemons and brioche through the mid palate. Fine with a balanced acidity leading to a long and satisfying finish. Pairs perfectly with BBQ chicken or creamy cheeses.

ALCOHOL: 13.5%

pH: 3.40 TA: 5.9 RS: 2.4

REGION: New Zealand

COMPOSITION: 100% Chardonnay

