



DASHWOOD

2013 CHARDONNAY

Great wine is so much more than just fermented grape juice; it is an alchemy in which unique terroir and skilled winemaking unite. At Dashwood, we create wines that are true reflections of New Zealand's Marlborough region. They are as cool as the winds that whip through our valleys each day and as imposing as the towering mountains that frame our vineyards.

OUR HOME

Marlborough is a special place for wine. Perhaps it's our cloudless skies or mild temperatures or well-drained soils. It could be our long growing season or our sustainably-farmed vineyards. Whatever the reason, the result is wines that are marked by piercingly vibrant fruit flavours and lively acidity.

PRESERVING OUR LAND

We have been tending vineyards and making wine in Marlborough for over twenty years. Our home is important to us, and we see our role as a caretaker of this part of the world. We strive to minimize or eliminate any activities that are wasteful or harmful to the environment so that future generations can continue to enjoy our extraordinary landscape.

OUR WINEMAKING

With every step of the winemaking process our goal is to preserve the incredible aromatics and scintillating structure of our wines. After harvesting, we keep the fruit as cool as possible to retain bright, fresh Marlborough fruit flavours. Gentle crushing helps to preserve the personality of the variety and the influence of the site. Lees stirring contributes richness to the palate.

CHARDONNAY

A beautiful bouquet of citrus, stone fruit, apricot and white peach is met by a crisp, fruit forward flavour profile. Subtle hints of oak add a touch of softness and bring the wine in perfect balance.

COMPOSITION: 100% Chardonnay
REGION: Marlborough, New Zealand
ALCOHOL: 13.0%
AGING: 11 months in French oak
PH: 3.31
TA: 6.8
RS: 4.2



THE FLORAL SYMBOL ON OUR WINE LABELS IS THE POHUTUKAWA, A MAORI WORD MEANING DRENCHED WITH MIST. IT IS AN EVERGREEN TREE KNOWN AS THE UNOFFICIAL NEW ZEALAND CHRISTMAS TREE DUE TO ITS BRIGHT RED BLOOMS THAT EMERGE EVERY DECEMBER.