

# Dashwood

## MARLBOROUGH CHARDONNAY

**Vintage:** 2010  
**Region:** Marlborough, New Zealand

### DASHWOOD

Dashwood wines have been around for more than 20 years now, our first vintage being back in 1989. Along the way we've collected Trophies and Gold Medals, but what we're most proud of is the fact that we've built a reputation for offering great value for money wines that are packed full of flavour. Enjoy your Dashwood wine with friends or paired with your favourite food.

### VINTAGE 2010

Spring was cooler than normal then we settled into typical Marlborough weather patterns of dry, warm days and cool nights, perfect for ripening and flavour development. November through April were slightly warmer and drier than average. This settled weather, especially in the lead up to harvest, presented us the opportunity to harvest at optimum times and to capture all that renowned Marlborough flavour and freshness.

### VINEYARD

Fruit for the 2010 Dashwood Chardonnay was harvested from two quality vineyards in the heart of Marlborough. We harvest in the cool of the night to retain flavour and freshness.

### WINEMAKING TECHNIQUE

Careful winemaking and specific yeast strains were used in our winery so that the vibrant fruit flavours from the vineyard could be preserved in the bottle. A subtle oak influence offers a nice balance to the ripe acidity and full fruit flavours.

### APPEARANCE

Pale gold.

### BOUQUET

This wine shows lifted apple, citrus and stone fruit notes on the nose.

### PALATE

Nice weight on the palate with ripe stone fruit flavours. This elegantly styled Chardonnay has a rounded mouth feel and a lingering finish.

### CELLARING

Ready to drink now and over the next 2-3 years. The 2010 Dashwood Chardonnay is sealed with a screw cap to ensure optimum quality and freshness.

### SERVING TEMPERATURES

Best served between 10-14°C (50-57°F)

### FOOD ACCOMPANIMENTS

This wine will complement a wide variety of food. Try it with your favourite fresh seafood dish or a crisp Caesar salad.

### TECHNICAL ANALYSIS

Residual sugar:	3.1g/l
Alcohol:	14.0%
pH:	3.40
T/A:	6.0



Made with care and attention to Sustainable Winegrowing New Zealand standards

