

# BORDERTOWN

VINEYARDS & ESTATE WINERY



## CHARDONNAY 2016

From our estate vineyards comes the fruit for this Chardonnay that underwent a Malolactic fermentation and eight months in French oak to arrive at a wine showing deep golden colour, opulent fruit, and rich rounded mouthfeel. It is weighted, textured, and shows a buttery richness that is sure to please those that appreciate this style.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** West
- Varietals:** Chardonnay 100%
- Grape Yield:** 5.7 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** September 30, 2016
- Brix Level:** 23
- Fermentation:** Cultured Yeast
- Duration:** 20-24 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** Natural, French Oak
- Alcohol:** 13.5%
- Residual Sugar:** 1.6
- Maturation:** 8 months, in French Oak
- Filtration:** Yes
- Production:** 250 cases
- Aging:** Cellar for up to 5 years
- Colour:** Rich gold
- Nose:** Buttery richness
- Flavour:** Opulent fruit, creaminess, rich rounded mouthfeel
- Serving Temperature:** 10°C
- Serving Suggestions:** Rich weighty fish, grilled veal chops with mushrooms, and late summer vegetables like red peppers, corn, butternut squash and pumpkin
- Awards/Accolades/Ratings:** John Schreiner - 90 Points

