

# MELNESS

## Chardonnay 2007

|   |   |
|---|---|
| VINTAGE   | 2007  |
| VARIETY   | CHARDONNAY  |
| REGION  | Canterbury  |
| <p><b>WINE MAKERS COMMENTS</b><br/> <i>Traditional techniques were used in making this Chardonnay. After harvest the grapes were gently pressed and the unclarified juice put into oak barriques where it underwent natural fermentation.</i></p> |   |
| <p><b>TASTING NOTES</b><br/> <i>Made at Pegasus Bay Winery our 2007 Canterbury Chardonnay was aged in predominantly French Oak barrels which has produced a subtle wine with delicate citrus notes and a balanced creamy finish.</i></p>          |   |
| HARVEST   | April 2007  |
| Alc.  | 14 % Alc/Vol  |
| RESIDUAL SUGAR  | 2.4 g/L   |
| CELLAR  | The next 5 years.   |
| FOOD MATCH  | Fresh pan-seared Scallops with a sage & brown butter sauce. |

