



TAWSE WINERY

2015 Estate Chardonnay

Appellation: VQA Niagara Peninsula

A blend of estate fruit. Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest.

Production

2,600 bottles

Cellaring Potential

Enjoy now through to 2024!

Winemaker's Comments

The Estate Chardonnay is a blend that changes each vintage due to the varying growing seasons and the resulting flavour profiles. The 2015 vintage of this beloved wine is a blend of 53% Hillside Vineyard, 25% David's Block, 12% Quarry Road and 11% Robyn's Block Chardonnays. On the nose this Chardonnay expresses notes of pineapple, pear, melon, vanilla and toast. The palate confirms this perfectly balanced Chardonnay's fruitiness of pineapple, melon, apple and citrus, with a long toasty and mineral finish.

Food Pairings

This 2015 Estate Chardonnay pairs beautifully with steamed mussels in a garlic butter sauce, with French baguette to sop up the sauce. The rounded yeasty character of this Chardonnay complements the richness of this dish, while providing crisp acidity to cut through the succulent sauce.

TECHNICAL NOTES

HARVEST DATE	Sept 29, 2015
ALCOHOL LEVEL	12.0
BRIX AT HARVEST	20.4
PH	3.18
TOTAL ACIDITY	6.06
RESIDUAL SUGAR	0 mg/l