

MISTY COVE

NEW ZEALAND



Signature Chardonnay

Country:	New Zealand	Region:	Marlborough
Type:	White	Varietal:	Chardonnay
Format:	6 x 750ml		

BC	AB	SK	MB
+115249			
Speculative			

TASTING NOTES

Colour: Golden yellow.

Aroma: Fresh and elegant with clean and tightly bound white stone-fruit aromas along with lemon-curd and butterscotch MLF notes in a nutty, citrusy amalgam.

Taste: Soft in texture with fresh, lively acidity underlining the fruit. The partial wild fermentation shows good character on the nose and palate with the subtle yet creamy oak.

Food: Halibut cheeks, spaghetti alla vongole and soft white cheeses.

AWARDS & ACCOLADES

OTHER INFO

Hand-picked and whole bunch pressed. 33% pressed directly to new French Barrique, fermented wild on full solid to 13% and matured on fine lees for 9 months where natural malolactic fermentation occurred. The remaining wine was pressed directly to 2 & 3 year-old French Barrique.



For more information, please contact International Cellars Inc.
200-1122 Mainland Street, Vancouver, BC V6B 5L1
604 689 5333 info@international-cellars.com
www.international-cellars.com