



## Tasting Notes

### 2018 Ant Moore Signature Chardonnay

**Vintage:** 2018

**Grapes:** 100% Chardonnay

**Colour:** Golden, bright and showing good developed character.

**Nose:** Medium to high intensity on the nose. Initial characters of butter and vanilla, with tropical ripe peach and nut/biscuit characters.

**Palate:** Palate is intense and rich, with generous mid palate, and clean dry finish with fine gentle tannins. Obvious secondary characters from barrel fermentation and malo-lactic, yet all in harmony with no one character dominating. The oak characters are integrated seamlessly through the wine, enhancing tropical pineapple and peach flavours.

### Wine Makers Notes:

Barrel fermented with indigenous yeasts, the wine was allowed to progress through malo-lactic fermentation at its own pace while aged on lees, and stirred regularly. The fruit was sourced from our Patriarch Vineyard in the Wairau Valley, which typically has warm to hot days and very cold nights. The yields were very low at around 4t/ha with small berries and good concentration of characters.



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