



**LOCATION:**  
New Zealand > Marlborough >  
Wairau Valley

**VARIETY:**  
Chardonnay

**WINEMAKER:**  
Sanna Stander



## SCIENCE

ABV : 12.5%  
SUGAR RATE: < 1 g/L  
TOTAL SO2: 30 ppm  
TOTAL ACIDITY: 5.6 g/L  
PH: 3.3 g/L

# Two Rivers “The Spring” Chardonnay

## EXPERIENCE

**NAME:** The Spring is a single vineyard found in the Wairau Valley of Marlborough close to a natural spring , an oasis in a dry river bed.

**CHARACTER:** Aromas of brioche, roasted peach, smoked cashew, pine nut, and rock melon. Full-bodied on the palate with rich Meyer lemon and a stoney minerality. Silky-smooth, the finish is complex and surprisingly delicate.

**ENJOY WITH:** A versatile wine that pairs well with both seafood and white meats. A refined and elegant wine that would be at home with the finest French foods.

**BEST RESULTS:** We recommend 48-52°F with a Burgundy glass. Can age well, but will be great with a few minutes to breath.

## EXPRESSION

**FERMENTATION:** With minimal intervention winemaking, this Chardonnay was naturally fermented with the vineyard yeast and goes through Full MLF (Malolactic Fermentation).

**ELEVAGE:** aged for 14 months on the lees in seasoned French oak barriques and casks. The wine was then aged in bottle for 16 months before release.

**FINING AND FILTERING:** Unfined, unfiltered, vegan.

**SULFUR:** Very low levels of sulfur, 30 ppm only used at bottling.

## SOURCE

**FARMING:** Certified sustainable with SWNZ, cover crops like buckwheat and phacelia promote soil health and limit the use of insecticides, application of organic EMNZ (effective microbes) for controlling mildew.

**LAND:** A single hectare vineyard from the best micro-climate in the Wairau Valley on stony, alluvial soils.

**VINE:** 30-year-old vines planted with the Gingin clone of Chardonnay that offer both large and small berries, and low yields, providing intensity and freshness.

**HARVEST AND PRODUCTION:** All hand-harvested, 2,000 bottles.

