



ESK VALLEY, HAWKES BAY  
**LATE HARVEST**  
**CHENIN BLANC 2013**

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**VINEYARD DESCRIPTION**

This wine is produced from grapes grown in the organically managed Soler Vineyard situated near Hastings. Its soils consist of volcanic ash and silt deposited over the river shingles of the Ngaruroro River. With its northerly aspect the site is ideally sited to produce high quality Chenin Blanc. In 2013 the fruit was left on the vine until late in the season when it had raisined and high sugars had accumulated. Approximately 5 tonne of very ripe fruit was hand harvested on the 21<sup>st</sup> of May.

**WINEMAKING**

The fruit was crushed and soaked overnight before being slowly pressed and then gravity fed to a mix of French oak barrels and tank for fermentation. After long slow fermentations a portion was stopped to retain a quantity of residual sugar to balance the natural acidity found in the finished wine.

**WINEMAKER'S COMMENT**

This is a medium bodied white dessert wine with classic Chenin Blanc characters of honey, raisin, quince and yellow fruits with a mineral-like acidity. The palate is full, with residual sugar balancing the acidity. Although enjoyable as a young wine, it will develop further complexity with two to five years ageing. 1,350 litres only were produced. Available only from the Esk Valley Cellar Door or Esk Valley Online Shop.

**FOOD MATCH**

Ideal with pâté, fruit and fruit based desserts especially pear and apple, or as an apéritif.

**IDEAL DRINKING**

Enjoy from 2014 until at least 2018.

**TECHNICAL DETAILS**

Region: Hawkes Bay  
Variety: 100% Chenin Blanc  
Volume: 375ml  
Alcohol: 10.0%  
pH: 3.93  
Total acidity: 8.68g/L  
Residual sugar: 204g/L  
Barcode: 9414416102370

