



ESK VALLEY HAWKES BAY CHARDONNAY 2015

AWARDS

SILVER– Royal Easter Show Wine Awards 2016

VINEYARD DESCRIPTION

The fruit for this wine is sourced from vineyard sites around Hawkes Bay. Vineyards in the north at Bay View provide the finished wine with ripe stone fruit flavours while sites on the terraces above the Tutaekuri River at Puketapu and the Ngaruroro River at Maraekakaho add a more flinty, grapefruit note. These sites also provide natural acidity to the blended wine. Shoot thinning, leaf plucking and bunch thinning are all practiced in these vineyards in the pursuit of quality.

WINEMAKING

The individual vineyard parcels were harvested separately in late March and early April and fermented in French oak barriques (100%). Cultured and indigenous yeasts were utilised for fermentation and the finished wines were left on their lees until blending in December 2015. Fifty percent of the wine underwent malolactic fermentation to naturally soften the acidity.

WINEMAKER'S COMMENT

This is a full bodied yet elegant style of Hawkes Bay Chardonnay exhibiting aromas of peach and melon intermingled with hints of butter, grapefruit, nuts and French oak spice.

FOOD MATCH

Ideally suited to rich seafood, especially crayfish or scallops or white meat dishes.

IDEAL DRINKING

Enjoy from 2016 – 2019.

TECHNICAL DETAILS

Region: Hawkes Bay
Variety: 100% Chardonnay
Oak use: 100% barrel fermented, 15% new French
Alcohol: 13.5%
pH: 3.50
Total acidity: 6.30g/L
Residual sugar: 0.59g/L
Barcode: 9414416503696`

