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HAWKES BAY CHARDONNAY 2018



VINEYARD DESCRIPTION

The fruit for this wine is sourced from vineyards planted in a selection of Hawkes Bay's many sub-regions. Vineyards in the north in coastal Bay View provide the finished wine with ripe stonefruit characters while sites on the cooler river 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 practised in the pursuit of quality.

WINEMAKING

The individual vineyard parcels were harvested separately in mid to late May and fermented in both tank and French oak barriques (92%). 27% of the wine was allowed to undergo malolactic fermentation to soften the wine and add richness and complexity. The finished wines were left on their yeast lees with regular stirring until blending and bottling in February 2019. No palate fining agents were utilised in the production of this wine.

WINEMAKER'S COMMENT

This is a medium bodied and elegant Hawkes Bay Chardonnay. Its flavour profile is a mix of ripe peach, intermingled with hints of butter, grilled nuts, grapefruit and subtle oak spice. It is both complex and delicious.

FOOD MATCH

Ideally suited to rich seafood dishes or white meats such as pork or chicken but equally delicious as an aperitif or with nuts and hard cheeses.

IDEAL DRINKING

2019 - 2024

TECHNICAL DETAILS

Region: Hawkes Bay
Variety: Chardonnay
Oak Use: 92% barrel fermented, 12% new
Alcohol: 13.0%
pH: 3.43
Total Acidity: 6.07 g/L
Residual Sugar: 0.0g/L

