

# esk valley.

## Winemakers Reserve

HAWKES BAY  
CHARDONNAY 2018

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### VINEYARD DESCRIPTION

This wine is an individual barrel selection from the Howard's Bay View vineyard. Situated on the former tidal estuary of the Esk River prior to the 1931 Hawkes Bay earthquake and planted in 2001 with Burgundy clone 95, this vineyard produces powerful wine with underlying acidity and white peach notes. The vineyard is dry farmed and intensively managed with low yields to maximise the quality of fruit from the site.

### WINEMAKING

The fruit was hand-picked and whole cluster pressed after overnight chilling. Only low juice yields were taken and run directly to barrel for fermentation with wild yeasts. Post fermentation some of the barrels were allowed to undergo malolactic fermentation to lower acidity and add complexity to the finished wine. The wine underwent extended barrel ageing with occasional lees stirring, before blending and bottling without finings in July 2019.

### WINEMAKER'S COMMENT

This is an elegant, complex and creamy textured chardonnay which vividly displays the complexities of this great vineyard site. Flavours of white peach, grapefruit, flint and nuts are to the fore with a long mineral finish. Naturally made, with a 'hands-off' approach it is both food friendly and age-worthy and vividly exhibits the land in which it was grown. Further complexity has been added with subtle oak and yeast-derived complexity from long term barrel ageing. Suitable for vegan and vegetarian diets as the wine was bottled with finings.

### IDEAL DRINKING

2019 - 2025

### TECHNICAL DETAILS

Sub Region: Bay View

Variety: Chardonnay

Oak Use: Fermented and aged in French barriques (40% new)

Alcohol: 12.7%

pH: 3.43

Total Acidity: 6.7g/L

Residual Sugar: 0.0g/L



Contains sulphites. Suitable for gluten free diets.  
[www.eskvalley.co.nz](http://www.eskvalley.co.nz)