

# esk valley.

## HAWKES BAY CHARDONNAY 2017

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### VINEYARD DESCRIPTION

The fruit for this wine is sourced from subregions around Hawkes Bay. Vineyards in the north at Bay View, provide the finished wine with ripe stone fruit characters, while sites on the cooler river terraces above the Tukaekuri 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 March and fermented in both tank and French oak barriques (85%). The finished wines were left on their yeast lees with regular stirring until blending and bottling in January 2018. A percentage of the wine underwent malolactic fermentation to naturally soften the wine.

### WINEMAKER'S COMMENT

This is a medium-bodied and elegant style of Hawkes Bay Chardonnay. The palate is soft and textured with flavours of peach, intermingled with hints of butter, grilled nuts and subtle oak spice.

### FOOD MATCH

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

### IDEAL DRINKING

2018 - 2021

### TECHNICAL DETAILS

Region: Hawkes Bay

Variety: Chardonnay

Oak Use: 85% barrel fermented in French oak. 15% new

Alcohol: 13.0%

pH: 3.4

Total Acidity: 6.9g/L

Residual Sugar: 1.7g/L

Barcode:



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