



FLYING SHEEP

Chardonnay 2015

Chardonnay. Hawkes Bay provides ripeness with a wonderful lemon and grapefruit aromatic, yet achieving ripeness on the palate at moderate sugar and balanced acidity.

Our flying sheep Chardonnay has its philosophical origins in Chablis. We set out to make a Hawkes Bay version with all the complexity, minerality and palate length seen in these typically unwooded Chardonnays. We're looking for stonefruit and lime aromas leading into a palate that is balanced and elegant and fruit driven. This wine shows the benefit of an extended time on lees and is complex with nougat and mineral notes. The effect picking grapes with a slightly higher acidity is that we can encourage a complete malolactic fermentation and in doing so develop a finish that is long and balanced by a lively natural acidity.

Winemaker's notes

WINE	Flying Sheep Chardonnay
VINTAGE	2015
REGION	Hawkes Bay
VARIETAL MIX	100% Chardonnay
ALC	12.78%
pH	3.49
TA	4.88
RS	< 1 g/l
CRUSHING/PRESSING	Machine Picked, Extended Press Cycle
FERMENTATION	Inoculated for Ferment using D47 Yeasts. Inoculated for Malolactic fermentation. Extended lees stirring.
OAK/BARREL HANDLING	100% Stainless Steel Fermented,
FINING	Protein and cold stabilized. Fined with casein
FILTRATION	Cross flow filtered

TASTING NOTES

Aromas of ripe stone fruit with struck match notes.

The palate has ripe fresh fruit with

Peach and fig and white truffles hints, balanced by acidity that fills the palate, forming a lovely approachable, creamy chardonnay.

