



## CRU

HERETAUNGA CHARDONNAY 2016

**Tasting Note:**

A clean and bright pale straw colour. Fruit flavours of citrus, white flowers, ripe grapefruit and melon. The style is mid-weight with elegant oak noticeably present, providing texture and lingering flavours of cashew, roasted almond and popcorn. The structure is nicely fleshy with great concentration showing with finesse. It displays delicacy, but the richness and beautifully linear acidity make it a fantastic match with food.

**Viticulture:** Mature (15-20 years) Chardonnay vineyard on Clay loam over old river gravel soils found in the Bridge Pa Triangle sub region of Hawkes Bay.

**Winemaking:** Hand picked fruit was gently pressed with stems and the cloudy juice was transferred directly to French oak Barriques for fermentation. 40% new oak. Cultured and indigenous yeasts were used for fermentation and MLF occurred naturally. Matured on barrels for 11 months on lees before bottling.

**Chemical Analysis:**

Alcohol: 13.3%

TA: 6.2g/l

Ph: 3.37

Number of cases produced: 384 x 6pks

