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CRU

HERETAUNGA CHARDONNAY 2017

Tasting Note:

A Clean and bright pale straw colour. Fruit flavours of citrus, ripe grapefruit and nectarine. Mid-weight in style with elegant oak present, adding texture and complexity of flavour. The structure is focused yet nicely fleshy with great concentration. 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: 13.2%

Number of cases produced: 1,000 x 6pks

Reviews:

This offers a complex and fresh attitude with ripe peach and pithy lemon aromas, framed in spiced bread and grilled nuts. The palate has seamlessly integrated, ripe stone-fruit and nutty, savory flavors, all nicely balanced.

Drink now. Screw cap.
James Suckling 93 Points



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