



## CRU

HERETAUNGA CHARDONNAY 2018

### Season Summary

A warm season with the early to mid-summer being dry and relatively stress free from a growing perspective. A humid, somewhat damp March meant perfect timing of harvest was crucial.

### Viticulture

Fruit comes from two vineyards, 20-year-old Clone 15 and 95 vines that are dry farmed on a silty loam over gravel with some limestone influence. And old Mendoza vines grown on river terrace soil, light loam over gravel. Both vineyards are run to SWNZ standards with a nil residue spray programme. Harvest Dates: 7th and 20th of March 2018

### Winemaking

100 % Hand harvested fruit was whole bunch pressed and then fermented in a blend of new and aged French oak barriques. 100 % indigenous malolactic fermentation with a small amount of lees stirring during the 10 months in barrel before bottling. Minimal filtration.

### Tasting Note

Vibrant pale straw colour with some green tinges. Fresh and fruit driven, almost Chablis-like in style. Complex and light on its feet. Vibrant acidity balanced by a creamy, lingering texture.

### Chemical Analysis

Alcohol: 12.7%

TA: 6.8 g/l

Ph: 3.40

Other additives: None

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 2600 x 6pks

