



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, 19% new oak. 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

