



# CRU

HOWELL CHARDONNAY 2019

## Season Summary

The 2019 vintage is the third warm vintage in a row for Hawke's Bay, drier than the 2018 vintage, and not quite as warm and dry as the quite sensational 2020 vintage. 2019 should not be underestimated. Rainfall was particularly low during the late part of the season with Growing Degree Days slightly above the historical average.

## Viticulture

53/47 split of Clone 15/95 Chardonnay. 21 year-old established vines that are dry farmed. Soil is silty loam over gravel with some limestone influence. The vineyard is run to Sustainable Winegrowing New Zealand standards with a nil residue spray program. Harvest dates 15th to 18th March.

## Winemaking

100% hand-harvested fruit was whole-bunch pressed and then fermented in a blend of new and aged French oak barriques. 60% new oak. 100% indigenous malolactic fermentation with a small amount of lees stirring during the 16 months of maturation. No fining and minimal filtration.

## Tasting Note

Pale lemon colour with hints of straw. Lovely aromas of fresh white peach, fresh cashew nut, toasted brioche and crystallised lemon. Complex and complete. The palate is generous and open with delicious flavours of grilled peach, vanilla bean, crunchy toasted oats alongside a savoury saline lemon pith character that provides length and composure. Drink through to 2026.

## Chemical Analysis

Alcohol: 13.4%

TA: 5.5g/l

Ph: 3.35

Other additives: None

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 256 x 6pks

