



CRU

HOWELL VINEYARD CHARDONNAY 2016

Tasting Note:

A Clean and bright Pale Straw colour. Citrus, ripe grapefruit and tropical melon fruit flavours with toasty, nutty oak characters from the influence of barrels. Medium bodied yet intense and long length. The structure is nicely fleshy with great concentration while still having finesse. It is not a heavy wine and the richness and beautifully linear acidity make it a fantastic match with food.

Drink in 5 - 7 years.

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. Yielding at 9 tonnes per hectare.

Winemaking: Hand picked fruit was gently pressed with stems and the cloudy juice was transferred directly to French oak Barriques for fermentation. 67% new oak. Indigenous yeasts were used for fermentation and MLF occurred naturally. Matured on barrels for 11 months on lees.

Chemical Analysis:

Alcohol: 13.36%

TA: 6.2g/l

Ph: 3.36

Number of cases produced: 166 x 6pks

