



CRU

MANGATAHI CHARDONNAY 2015

Tasting Note:

The 2015 growing season has produced a wine that shows great concentration in a restrained package. Great aromatic complexity with citrus flavours, roasted nuts and fragrant flinty notes combining with an elegant, textured and seamless palate. The long, fresh finish and great balance will ensure that the wine will age gracefully over the next 5 - 7 years.

Viticulture: Chardonnay grapes come from mature vines situated in the Mangatahi sub region of Hawke's Bay. Situated further up the Ngaruroro River away from the sea at higher elevations on stony riverside terraces.

Winemaking: Hand picked and whole bunch pressed with juice transferring directly to French oak barriques. 35% new. Indigenous yeast were utilised with regular battonage. Full malolactic fermentation occurred in barrel. The wine was matured for 11 months before bottling.

Chemical Analysis:

Alcohol: 13.22%

TA: 4.95g/l

Ph: 3.24

Number of cases produced: 183 x 6pks

