



CRU

HERETAUNGA 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

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. Harvested: 15 and 18 March 2019 (Howell), 19 March (Mere Road).

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

Richly flavoured and openly textured, this wine is delicious drinking on release and set for medium term (3-5 years) cellaring for those with patience.

Vibrant pale straw colour with some green tinges. Fresh and fruit-driven, yet complex and light on its feet. Vibrant acidity balanced by a creamy, lingering texture.

Chemical Analysis

Alcohol: 13.5%

TA: 5.2 g/l

Ph: 3.52

Suitable for Vegetarian/Vegan: yes

