



CRU

HOWELL VINEYARD CHARDONNAY 2021

Blend

100% Chardonnay

Season Summary

Hawke's Bay had its fourth consecutive warmer-than-average vintage in 2021. Flowering was five to 10 days early and normal temperatures were experienced until the end of January. It was a drier-than-average season, but the moderate summer meant no excessive vine stress was evident. Harvest weather was reasonably stable and favourable - a very good to exceptional Hawke's Bay vintage, especially for Chardonnay and well-crafted Syrah.

Viticulture

Made from Chardonnay clones 15 and 95. 20+ year-old established vines that are dry farmed in the Bridge Pa triangle. 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: 5th March, 2021

Winemaking

100% hand-harvested fruit was whole-bunch pressed and fermented in a blend of new and aged French oak barriques. 83% new oak. 100% indigenous alcoholic and malolactic fermentation with a small amount of lees stirring during the 11 months of maturation. No fining and minimal filtration.

Tasting Note

Pale lemon colour with hints of straw. Powerful, youthful, high-energy Chardonnay. Concentrated with nutty, toasty oak, mealy, peachy, fruit filled brioche and a long, mineral, citrus finish. Great potential for aging.

Chemical Analysis

Alcohol: 14%

TA: 6.8g/l

pH: 3.5

Other additives: None

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 294 x 6 packs



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