



Elegant and refined with a backbone of pristine fruit and balanced acidity, this finely concentrated Chardonnay has a lovely freshness and finesse which will become more complex and develop beautifully over 5-7 years.

#### VINTAGE CONDITIONS

The 2018 vintage began with a welcome frost-free spring, followed by a warm, dry Hawke's Bay summer with hotter days in January and February. March saw some rain but open canopies in the vineyard, balanced crop levels and astute management meant we hand-picked and hand sorted fruit in the 3rd week, ensuring the best possible quality. All the grapes we received demonstrated bright fruit characters and balanced fresh acidity - the hallmarks of cool climate wines.

#### VINEYARDS

Old vine Mendoza Chardonnay was sourced from two sites in Hawke's Bay. The Mangatahi site is inland and elevated and later ripening, while Bridge Pa ripens Chardonnay beautifully with their red metal soils.

Low yielding vines, open canopy management, managed irrigation and Sustainable Winegrowing NZ farmed were common to both sites. The Mendoza clone with their typical hen and chicken bunches produced fruit of great intensity and balance, and structured acidity. This Chardonnay was hand harvested and cooled overnight.

#### WINEMAKING

The cooled bunches were hand sorted then whole bunched pressed. The majority of juice was cold settled then racked to barrel. Fermentation was in new and seasoned French oak, with selected cultured yeast and indigenous yeast, for added complexity. A combination of 500L puncheons and 225L barriques were employed. Lees stirring post fermentation was regular and malolactic fermentation was completed in barrel. The Chardonnay matured in barrel for 9 months before blending and bottling.

#### TASTING NOTE

An elegant Chardonnay which focuses on the beautiful structure so evident in this grape variety. Pristine fruit and balanced acidity are the backbone, enhanced with seamless texture and mouthfeel. Citrus notes, particularly grapefruit pith abound, gracefully supported by sweet French oak.

THIS CHARDONNAY IS DRINKING WELL NOW BUT WILL EVOLVE AND AGE BEAUTIFULLY FOR THE NEXT 5-7 YEARS.



ALCOHOL  
13%

TOTAL  
ACIDITY  
7.5 G/L