

PRESTIGE COLLECTION

Chardonnay 2016



Winemaker intentions

Chardonnay. Hawkes Bay provides ripeness with a wonderful lemon and grapefruit aromatic, yet achieving ripeness on the palate at moderate sugar and balanced acidity.

Where our Flying sheep range is focused on delivering clear varietal expressions from Hawke's Bay, our Prestige Collection wines are produced in a form that allows us to showcase the inherent character of our vineyard. Low crops are a key ingredient in developing fruit with intensity and character. These vines have been controlled to produce no more than 1.5kg per vine. We want wines that exhibit floral like citrus flowers combined with the zest of grapefruit on the nose. A palate that is texturally rich and plush, yet with an attractive tension. Due to what's going on under the ground, we can deliver a refreshing mineral and acid spine on which the more complex where flavours of nougat integrate with a lingering toastiness.

Winemaker's notes

Wine – Prestige Collection Chardonnay

Vintage – 2016

Region – Hawkes Bay

Varietal – 100% Chardonnay

Alc. – 12.70%

PH – 3.50

TA – 4.98

RS - <1 g/l

Crushing/Pressing – Whole bunch Pressed using Champagne style press cycle.

Fermentation - Transferred Cloudy to French Barriques for fermentation, Wild fermentation, Wild Malolactic fermentation.

Oak/Barrel handling -100% French Barrel fermented, and aged. 33% new oak, 33% 1 year old oak. 34% seasoned oak. Extended barrel stirring

Fining - Protein and Cold Stabilized

Filtration - Leticular Filtration

Awards

Gold – New Zealand International Wine Show 2017

Gold – Hawke's Bay A & P Wineshow 2018

Tasting Notes –

Citrusy, Slightly limey, with mouthfilling body, Grapefruit-like flavours and subtle oak seasoning

