

WINEMAKERS COLLECTION

Chardonnay 2016



Sourced from a small area within the vineyard, where we believe we have uncovered our best soil, rootstock, clonal combination. It represents less than 5% of our total Chardonnay production. 100% barrel fermented with wild/natural yeast and twelve months on yeast lees to build the desired complexity, we still want the wine to be taut and fresh and exhibiting ripe citrus, minerality, hints of roasted nuts and toasty aromas with savoury overtones derived from extended contact with yeast lees.

Winemaker's notes

Wine – Winemakers Collection Chardonnay

Vintage – 2016

Region – Hawkes Bay

Varietal – 100% Chardonnay

Harvest Date – 23/03/2016

Alc. – 13.4%

PH – 3.39

TA – 5.85

RS – 0.3g/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, 66% new and 34% 1 year old. Extended barrel stirring

Fining - Protein and Cold Stabilized

Filtration – Sterile Pad Filtered

Tasting Notes - Lush aromas of citrus blossom and peach, combine with struck match notes on the nose.

the wine is mouth filling and textured and is well balanced by a natural acidity.

Flavours of citrus and stonefruit lead into a long layered finish, with flint, wet stone and cashew flavours.

