



## **Tasting Note**

## Vineyard Data

## Soils & Viticulture

## **Technical Data**

**Vineyards:** Keltern Vineyard, Hawkes Bay Vineyard Yield: Range 7.0-7.5T Ha

Residual sugar in g/L: 2.0 g/L

Whole bunch pressing: 100%

Clonal Selection: 100% Clone 15

**Alcohol:** 13.5%

Fermentation: 100% Wild, indigenous yeast

Fermentation Vessel: Fermented in 100% French Oak Barriques. 55% New with balance 1 & 2yr old.

Battonage: From post ferment once every 3 weeks for the full maturation