



Reserve

HAWKES BAY

Chardonnay 2020

Winemaker's Comment

In youth, this concentrated wine is pale in the glass and displays aromas of white fleshed stone fruit, flowers, biscuit and hazelnut. Intricate barrel fermentation influences meld with flint characters and acidity on the palate, forming a refined marriage of style and length. Cellar this wine with confidence for up to 5-8 years from vintage.

Vintage

The 2020 vintage was highly regarded with a warm and dry summer that persisted well after the last grapes were harvested, allowing picking to occur at optimum ripeness without any disease pressure. This wine features a sensational collection of sites in close proximity to Bridge Pa which are fastidiously managed to produce Reserve quality Chardonnay.

Vineyard & Winemaking

VINEYARD: 79% Keltern, 15% Lyons, 6% Davies

YIELD: 4.5 - 5.7T/Ha

CLONE: 54% CL15, 25% CL95, 15% Mendoza, 6% CL548

Hand harvested on different dates the various clones and sites provided an exciting array of blending options. Gentle whole-bunch pressing allows for the finest quality of juice to be run directly into French oak barriques for spontaneous (wild) fermentation. Once complete the individual parcels mature on yeast lees with regular Battonage for up to 11 months. The finest barriques are then identified and blended together in preparation for bottling.

Winemaking Data

VARIETIES: 100% Chardonnay

ALCOHOL: 14.0%

PH: 3.34

TOTAL ACIDITY: 6.59g/L

RESIDUAL SUGAR: 1.2g/L

FRUIT HANDLING: 100% Hand Picked

FERMENTATION: 100% spontaneous 'wild' yeast

FERMENTATION VESSEL: 100% French Oak Barrique - 43% New, tight-grain, M+ toast

MATURATION: 11 months

MALOLACTIC: 50% approx.

FILTRATION: Sterile Bell House off finings

BOTTLED: 17th August 2021