

EST.  1905

ANTHONY JOSEPH
VIDAL
of HAWKES BAY

R E S E R V E

CHARDONNAY
HAWKES BAY 2018

VINEYARD

Fruit for this wine was produced predominantly from our Keltern Vineyard in Maraekakaho and balanced with premium sites in Ohiti, Te Awanga and the stony soils of Omahu Gravels. The soil type and climate of each site have contributed particular characters to the final wine. The warm and dry summer of 2018 allowed early picking at great flavour ripeness. Picking decisions were based on flavour and natural acid balance allowing the wines to express intensity and purity of fruit with fine definition and length on the palate.

WINE MAKING

Juices from gently pressed grapes were partially settled before being racked with light lees to French oak barriques (15% new) for natural and inoculated fermentation. Following this, some batches went through natural malolactic fermentation to balance out the natural acidity. Oak barrels were selected for their subtle flavour and aroma profile, adding complexity gained from 10 months maturation on lees. Sensitive winemaking has allowed site and season to be reflected, supporting the defined, complex and elegant style of this wine. Bottled 12th February 2019.

ALCOHOL: 13.5%
TOTAL ACIDITY: 6.86g/L
PH: 3.41
RESIDUAL SUGAR: Dry

TASTING NOTE

The 2018 vintage has produced a classic Hawke's Bay Chardonnay. Beautifully fragrant citrus, stone fruit and roasted nuts combine on a finely styled, textured and balanced palate showing good complexity.

FOOD MATCHES: Fish, shellfish, poultry and fresh seasonal
BEST ENJOYED: 1-4 Years from Vintage



HAWKES BAY HERITAGE • CLASSIC STYLE

vidal.co.nz