

VIDAL

of HAWKES BAY

CHARDONNAY

Hawkes Bay 2015

VINEYARD

Fruit for this wine was sourced from our inland Maraekakaho vineyard and the free draining vineyards of Omahu Gravels and Kokako in Ohiti Valley. In the vineyard, particular attention was given to “opening up” vine canopies, yield restriction and selective harvesting. The outstanding Hawkes Bay vintage of 2015 and our sites have delivered a classic cool climate Chardonnay, combining ripe stone fruit with grapefruit and citrus flavours on an elegantly styled palate

WINE MAKING

Juice from the crushed and gently pressed grapes was allowed to naturally settle before being racked with light lees to seasoned French barrique and tank for fermentation. The small portion aged in seasoned oak has added subtle flavour, aroma and texture while the remaining portion has provided fruit purity and clarity to the final wine. Both ferment portions were aged and stirred on lees, adding further complexity and enhancing the mouthfeel of the wine. Bottled 8th December 2015.

ALCOHOL: 13.5%
TOTAL ACIDITY: 5.88g/L
PH: 3.386
RESIDUAL SUGAR: 1.75g/L
BARCODE: 9414416502712

May contain traces of milk and/or egg products. Contains sulphates.

TASTING NOTE

Enticing aromas of citrus and stone fruit combine with integrated oak and an underlying nuttiness on the palate. Fruit driven, vibrant and well balanced, this wine is ideal on its own or served with fresh seasonal produce.

FOOD MATCHES: Seafood, Shellfish, Chicken or Pork

BEST ENJOYED: 2014 - 2015

