

ANTHONY JOSEPH
VIDAL
of HAWKES BAY

CHARDONNAY
HAWKES BAY 2016

VINEYARD

Fruit for this wine was grown in the cooler valleys of Dartmoor and Ohiti along with the warmer, free draining Bridge Pa and neighbouring gravel based soils of Omahu. In the vineyard, particular attention was given to “opening up” vine canopies, yield restriction and selective harvesting. The outstanding Hawkes Bay Chardonnay vintage of 2016 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.

ALCOHOL: 13.0%
TOTAL ACIDITY: 6.67g/L
PH: 3.31
RESIDUAL SUGAR: Dry
BARCODE:

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: 2016-2018

