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ANTHONY JOSEPH

VIDAL

of HAWKES BAY

Legacy

HAWKES BAY CHARDONNAY 2013

SITE, SEASON & HARVEST

Vineyards Kokako, Keltern and Lyons

Yields: 42 hl/ha (average)

Clone: Clone 15 and Mendoza

The 2013 vintage in Hawkes Bay is widely recognised as being outstanding. The cooler than normal start to the growing season delayed ripening allowing the slow accumulation of flavor and retention of natural acidity in what was a very warm and dry year. Recent vintages including 2013 have delivered excellent flavour development and ripeness at relatively low sugar levels in the berries. Attaining good flavour at lower sugars allows earlier picking when natural acidity levels are higher ensuring the final wines show balance, freshness and restraint

Grapes for this wine were selectively hand picked from very low yielding sites, identified for their ability to produce grapes with depth and concentration of flavour combined with fine natural acidity. The slightly cooler vineyards of Keltern and Kokako combined with the warmer Gimblett Gravels Lyons vineyard have delivered a finely styled and balanced wine.

WINEMAKING

Pressing: Whole cluster

Fermentation: Predominately natural

Fermentation vessel: French barrique, 43% new and seasoned 57%

Maturation: 12 months on lees

Malolactic fermentation: Partial and natural

Bottled: 14th April 2014

Cellaring Potential: 5-8+ years from vintage

TECHNICAL DETAIL

Varieties: Chardonnay

Total acidity: 7.23g/L

Alcohol: 13.0%

Residual sugar: Nil

pH: 3.19

Barcode: 9414416002151

TASTING NOTE

The classic 2013 Hawkes Bay vintage has produced a wine of concentration and restraint. Citrus, roasted nut and fragrant flinty aromatics combine on a finely styled, textured and seamless palate. Showing harmony and good complexity this classic Hawkes Bay Chardonnay will continue to age gracefully over time. Distinctive and ageworthy.



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