

EST. 1905

ANTHONY JOSEPH

VIDAL

of HAWKES BAY

Legacy

HAWKES BAY CHARDONNAY 2014

SITE, SEASON & HARVEST

Vineyards: Kokako, Lyons and Keltern

Yields: 32.5 hl/ha

Clone: 15

2014 was an outstanding Hawkes Bay Chardonnay vintage. The growing season was one of the warmest and driest on record with only half the normal rainfall over the key period of December through to March. In 2014 the season and our sites delivered excellent flavour development and ripeness at relatively low sugars in the berries, allowing picking decisions to be made on flavour at good levels of natural acidity reflecting wine balance, freshness and restraint.

Grapes for this wine were selectively hand picked between the 10th & 14th of March. Typical of our Legacy sites, the low yielding vines in 2014 produced depth and concentration of flavour with good levels of natural acidity. This finely styled and balanced wine shows defined fruit flavours with layered complexity and texture resulting from our classical and natural approach to winemaking.

WINEMAKING

Pressing: Whole cluster

Fermentation: Natural

Fermentation vessel: French barrique, 40% new and 60% seasoned

Maturation: 12 months in barrique and tank

Malolactic fermentation: Partial and natural

Bottled: 13th March 2015

Cellaring Potential: 5-8+ years from vintage

TECHNICAL DETAIL

Varieties: Chardonnay

Total acidity: 7.77g/L

Alcohol: 13.5%

Residual sugar: Nil

pH: 3.21

Barcode: 9414416002151

TASTING NOTE

The exceptional 2014 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.

AWARDS, ACCOLADES & REVIEWS

Gold – Spiegelau International Wine Competition 2015



HERITAGE • PROVENANCE • QUALITY

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