



ANTHONY JOSEPH

# VIDAL

of HAWKES BAY

## Legacy

### HAWKES BAY CHARDONNAY 2015

#### SITE, SEASON & HARVEST

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Vineyards: Lyons and Kokako

Yields: 36 hl/ha

Clone: 15

2015 has produced exceptional Chardonnay. The cooler than normal start to the season delayed ripening allowing the slow accumulation of flavour and retention of natural acidity in what was a relatively warm year with GDD above the long term average. Excellent flavour ripeness at lower sugar levels, not least due to low yields allowed early picking when natural acid levels were higher, ensuring the final wine exhibits freshness and restraint. Grapes were selectively handpicked from low yielding vineyards identified for their ability to produce grapes with concentration, freshness and balance

#### WINE MAKING

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Pressing: Whole cluster

Fermentation: Natural

Fermentation Vessel: French barrique - 45% new and 55% old

Maturation: 12 months in barrique and tank

Bottled: 15th March 2016

Barriques made: 21

Cellaring Potential: 5 - 8+ years from vintage

#### TECHNICAL DETAILS

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Variety: Chardonnay

Total acidity: 7.3g/L

Alcohol: 13.5%

Residual sugar: Nil

pH: 3.14

Barcode:

#### TASTING NOTE

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The 2014/2015 growing season has produced a wine encapsulating concentration and restraint. Citrus/grapefruit, roasted nuts and fragrant flinty aromatics combine on a finely styled, textured and seamless palate. Showing harmony and complexity this classic Hawkes Bay Chardonnay will continue to age gracefully over time. Distinctive and ageworthy.



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