



EST 1985



PASK

GIMBLETT GRAVELS

DECLARATION
CHARDONNAY

2020

TASTING NOTES

Golden straw colour, delicate aromas of white and golden stone fruits with a hint of grapefruit peel. A lovely balanced palate shows yeast autolysis and toasty oak flavours.

VINTAGE DETAIL

After a spring with few frost events, the new year brought with it the long, hot summer days and cool nights that Hawke's Bay is known for. February saw no rainfall with very drying conditions in the lead up to harvest. Early ripening meant picking began at the start of March. An excellent vintage all round now paying dividends in the winery.

WINEMAKING

FERMENTATION VESSEL:	NEW FRENCH OAK BARRIQUES
FERMENTATION:	INDIGENOUS
BARREL TYPE:	FRENCH OAK
NEW BARREL:	55%
MATURATION:	10 MONTHS
FINING:	ISINGLASS
FILTRATION:	STERILE

WINE ANALYSIS

ALCOHOL:	13.5%
RESIDUAL SUGAR:	1 G/L
ACIDITY:	6.63 G/L

WINEMAKERS NOTES

Harvested early March 2020, a blend of clone 15 and Mendoza from our Settlement 1 block on the Gimblett Gravels. Hand picked and whole bunch pressed directly to barrel. Fermented with indigenous yeast, aged in barrel for 10 months.