



EST. 1985

# PASK

*Instinct*

LIQUID GOLD  
CHARDONNAY

2020

#### TASTING NOTES

Perfumed lifted notes of roasted nuts, apple pie and citrus flower. Creamy and mouth filling on the pallet with the subtle nut and citrus coming through, balanced perfectly with a clean and fresh acidity and a textured elegance on the pallet.

#### VINTAGE DETAIL

After a spring with few frost events, the new year brought with it the long hot summer days and cool nights that Hawkes 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:	STAINLESS STEEL
FERMENTATION:	NATURAL
MATURATION:	14 MONTHS
BARELL TYPE:	FRENCH OAK
FILTRATION:	YES

#### WINE ANALYSIS

ALCOHOL:	13.5%
RESIDUAL SUGAR:	1.2 G/L
ACIDITY:	5.2 G/L

#### WINEMAKERS NOTES

Harvested from our Gimblett Gravels vineyard. Predominantly fermented in Stainless tanks then transferred to French Oak barriques for maturation for 14 months. Blended then bottled early 2021 this is a delightful yet elegant expression of Gimblett Gravels Chardonnay. Bright, clean with biscuity nutty notes its sure to please.