



2017 Hawke's Bay Chardonnay

This Chardonnay showcases a myriad of flavour profiles that come from the free-draining soils of Gimblett Road.

Left to ferment with no winemaking intervention, each barrel in this blend has contributed its own unique, savoury characteristic while highlighting the pure stone fruit and almond meal flavours that define the Mendoza and 15 clones of Hawke's Bay Chardonnay.

Biscuit and spice cruxes add layers of interest to the citrus rind and nectarine kernel flavours from the grapes.

The palate is generous in both weight and flavour with a firm oak structure that gives the wine some shoulders. Reductive, popcorn and gunflint notes also provide a subtle, natural sweetness that offsets the fresh acidity.

Richness that forever evolves in both glass and bottle - this is modern Hawkes Bay Chardonnay.

RRP: \$30



Captivating > plentiful > intricate > tenacious > lavish



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Technical Notes

Bottling Date	21/02/2018
pH	3.61
TA g/L	6.8
Residual Sugar g/L	< 2
Sub-Region	Gimblett Road, Hawke's Bay.
Harvest Method	Selective machine harvested to acquire only whole intact berries.
Processing	Whole berries pressed for gentle extraction, followed by cold settling.
Fermentation	Fermented using indigenous and cultured yeasts in French oak barriques (30% new) with no winemaker intervention.
Maturation	9 months ageing on lees in barrel to impart texture and richness.



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