



Estate Chardonnay 2018

This wine is crafted to showcase the elegant flavours achieved in the Bridge Pa triangle of Hawkes Bay while also providing the complexity and structure desired in this most noble of grape varieties.

Fruit:

100% Chardonnay (Clone 15 (68%) and Clone 95 (32%)).

Winemaking:

This Chardonnay was fully barrel fermented, in mainly seasoned French oak barrels. 10% was new.

Each batch was treated separately in the winery with some batches fermented on full solids and others from cleaner juice. 90% of this blend went through malolactic fermentation. This variation in batches creates complexity in the wine as each barrel is kept separate for 7 months before deciding final blending components. All barrels were lees stirred for the first 4 months in barrel.

Alcohol: 12.5%

pH: 3.43

Sensory Evaluation:

Colour: Light Gold

Aroma: Elegant stone fruit aromatics with some toast.

Palate: Peach and nectarine with citrus undertone, rich mouthfeel and elegant oak.

Food Matches

This wine is a perfect companion to chicken and pork dishes, as well as rich seafood dishes.



Distributed by Hop and Vine