



## Reserve Chardonnay 2017

We are passionate about our vineyards and wines and have a truly hands-on approach – keeping a close eye on the process from vine to glass. 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% Single Estate grown, Bridge Pa Triangle, Hawkes Bay. 100% Chardonnay (Clone 95 (45%) and Clone 15 (55%)).

### **Winemaking:**

This wine is a blend of 11 barrels, which were individually selected based on their merits and age ability factors. They have all been fully barrel fermented – some were filled directly from the juice tray and others were settled and racked to barrel. Barrels were lees stirred weekly for the first 4 months. It is 40% new oak – all French. 55% of the blend has gone through malolactic fermentation. This wine is unfinned. Alcohol: 12.5% pH: 3.23

**Sensory Evaluation:** Colour: bright, light golden yellow colour, lighter on the edge.

**Aroma:** Complex with yellow stone fruit and citrus, some mealy elements, some creamy-nutty barrel influence with subtle flint and minerality.

**Palate:** Soft textured and complex with stone fruit, creamy and nutty oak with subtle mineral detail.

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



Distributed by Hop and Vine