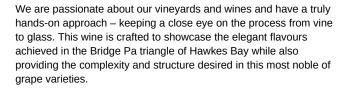


Reserve Chardonnay 2017



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 unfined. 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.



