



ROD McDONALD WINES

Te Awanga

ESTATE

CHARDONNAY HAWKE'S BAY 2013

VINEYARD

Premium grapes were first grown in Te Awanga at the beginning of last century. The warm coastal climate, gentle sea breezes and the shallow clay soils combine to produce award winning wines of great varietal flavour and finesse.

Autumn 2013 was warm and early, at the end of an advanced growing season. Our Chardonnay vines, Mendoza and clone 15, range from 10 to 17 years' old with a combination of rootstocks. The mix of clay, alluvial silts, volcanic ash and gravels make this an interesting and high quality site. The area is proven to produce grapes of great concentration and finesse.

WINERY

Handpicked, whole-bunch pressed and run to new and used French oak barriques for a wild fermentation. The wine rested on lees for ten months' where it underwent a partial MLF in spring. It was gently stirred every couple of weeks for six months before it was blended, lightly fined and bottled in the spring of 2014.

TASTE

The 2013 growing season was a perfect balance of sunshine and warm nights for ripening classic, generous Hawke's Bay Chardonnay. Lemon and spicy clove aromas lead into a palate characterised by peach and toasty oak complexity.

Will cellar beautifully for up to five years and with careful cellaring up to 10.

Alc: 13.5%

Std drinks: 8.0 standard drinks.

Allergens: Contains sulphites.



Rod McDonald, Proprietor & Winemaker

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