



## Jewelstone Hawke's Bay Chardonnay 2007

### Viticulture

The growing season was marked by a warm dry spell right through the ripening period to harvest. This wine was sourced from a select parcel of clone 15 fruit from a vineyard at Te Awanga. The fruit was hand harvested. Crop loads were on the whole fairly light, around 7 tonnes per hectare. Leaf plucking was used to expose the fruit for full maturity.

### Winemaking

The whole hand picked bunches were lightly pressed to avoid excessive extraction of phenolics. The juice was barrel fermented in French oak; 50% new oak was used. Part of the blend was fermented with wild yeasts with the balance using select yeast strains ideal for Chardonnay. Malolactic fermentation on 50% of the barrels provided complexity and ideal balance of acidity. Barrel ageing 17 months on the yeast lees has given optimum oak integration and complexity.

### Tasting Notes

Colour is pale straw. The aroma shows complex mealy and citrus notes with hints of peach and melon. Oak and fermentation-derived aromas add to the complexity and complement the nose. The long maturation on lees has given very good oak integration and a nice creamy texture on the palate. The palate has a fine structure with intense sweet fruit and a long clean finish. This is a classic Hawke's Bay Chardonnay that has been finely crafted with great finesse and intensity.

### Cellar Potential

Cellar carefully for up to five years.

<b>Alcohol</b>	13.5%
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<b>Acidity</b>	7.1 g/l
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<b>Residual Sugar</b>	1.0 g/l
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PO BOX 7043, TARADALE, NAPIER | PHONE (64) 6 845 9350

FAX (64) 6-844 6023 | WWW.MISSIONESTATE.CO.NZ

