



## Estate Hawke's Bay Chardonnay 2008

### Viticulture

The fruit for this wine was sourced from vineyards in Hawke's Bay; including the Gimblett Gravels, Taradale, Dartmoor, Ohiti Road and Patangata in Central Hawke's Bay. The clones for this wine were predominantly Mendoza and Clone 15. The low crops carried on these clones of around 3 tonnes per acre and the warm summer gave us fruit with good maturity and flavour.

### Winemaking

The grapes were crushed and pressed to create a style of wine with low extraction. Hard pressings were excluded from the blend. The fermentation with oak has ensured well-integrated flavours. We blended this wine from several fermentations using different yeast strains for complexity. After fermentation the wine spent 9 months on the yeast lees to further integrate the oak flavours and add richness and creaminess to the mouth feel. 50% of the wine underwent malo-lactic fermentation.

### Tasting Notes

The aging on yeast lees has given a soft style that is elegant and well structured. The nose has a smoky toasty aroma. The front of the palate is full with soft mouth feel and fine flavours in the mid palate. They are reminiscent of citrus such as grapefruit with vanilla undertones from the oak. The finish is clean, silky and lingers well.

### Cellar Potential

Three years.

<b>Alcohol</b>	13.4 %
<b>Acidity</b>	5.4 g/l
<b>Residual Sugar</b>	1.7 g/l
<b>pH</b>	3.49

PO BOX 7043, TARADALE, NAPIER | PHONE (64) 6 845 9350  
FAX (64) 6 844 6023 | WWW.MISSIONESTATE.CO.NZ

