



## Jewelstone Hawke's Bay Chardonnay 2008

### Viticulture

This wine was sourced from a select parcel of Mendoza and clone 15 fruit from a vineyard on the Gimblett Gravels. The vines were older than 10 years and growing on gravelly soil phases that restricted vigour and crop. The fruit was hand harvested. Crop loads were on the whole fairly light, around 6 - 7 tonnes per hectare.

### Winemaking

The whole hand picked bunches were lightly pressed to avoid excessive extraction from the skins. The juice was barrel fermented in French oak; 40% new oak. The wine was fermented with wild yeasts. Malolactic fermentation on 100% of the barrels provides complexity and an ideal balance of acidity. Barrel ageing 17 months on the yeast lees has given optimum oak integration and complexity.

### Characteristics

Colour is pale straw. The aroma shows complex melon, pineapple and citrus notes. Oak aromas are seamless with the bready pineapple aromas completely in harmony. Long maturation on lees has given this very good oak integration and the creamy texture on the palate. In the mouth there is a fine structure with intense linear fruit and a long clean finish, definitely in the mineral spectrum. This is a classy Hawke's Bay Chardonnay that has been finely crafted with great finesse.

### Cellar Potential

Cellar carefully for up to five years.

Alcohol	13.7%
Acidity	6.0 g/l
Residual Sugar	1.0 g/l
Ph Level	3.27

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

