



Estate Hawke's Bay Chardonnay 2009

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 light oak is well integrated flavours from using different yeast strains during fermentation giving extra complexity. After fermentation the wine spent 12 months on the yeast lees to further integrate the oak and add creaminess to the palate. 30% 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 slight smoky toasty aroma. The palate is full with soft mouth feel and fine flavours in the mid palate. They are reminiscent of stone fruit and citrus with subtle vanilla undertones from the oak. The fresh finish is clean and persistent.

Cellar Potential

Three years.

Alcohol	13.5%
Acidity	6 g/l
Residual Sugar	1 g/l
Ph Level	3.55

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