

## Chardonnay 2014

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**Variety:** Chardonnay  
**Region:** Hawke's Bay  
**Sub Region:** Bridge Pa Triangle, Hastings  
**Style:** Dry  
**Vintage:** 2014

### Vineyard

Grown on our block in the Bridge Pa Triangle west of Hastings on free draining soils ideal for producing full bodied chardonnay with distinctive characters. The crop was managed to a level that allowed the fruit to ripen evenly and retain ideal flavours for a wine of this style.

### Appearance

Light golden straw colour with yellow hues.

### Aroma

A nose of citrus notes and ripe peach is the first impression and then some softer vanilla and oaky characters linger.

### Palate

Ripe stonefruit early on the palate and the weight continues through and broadens into a well balanced and complex wine. The light spice from the toasty oak intergrates well with the full fruity flavour and the feel of this wine fills the mouth.

### Vinification

Harvested in March the juice was pressed after a short time on skins and a portion was fermented in new French oak to improve the palate structure and complexity. The finished wine is a lovely balance of stone fruit and a slight toasty oak finish make this a pleasant and appealing style.

### Enjoy with . . . .

Chicken, pasta, curry and fish.

### Technical Information

Harvest Date: March 2014  
Bottled Date: April 2015  
Alcohol: 13%  
Residual Sugar: <1g/L  
Packaging: Screwcap (12x750ml)

