

2015 CHARDONNAY



WINE MAKING NOTES

The fruit for this wine is a blend of Mendoza, Clone 15, Clone 95 and Clone 6 Chardonnay, which was grown in the sandy silt soils of the lower terrace at Askerne Vineyard.

The wine was fermented and aged for 9 months in 1-3 year old French and Hungarian oak barrels. (30 % new)

Lees stirring was undertaken to naturally preserve and add structure to this wine.

100% of the wine underwent malolactic conversion.

ANALYSIS

pH 3.28

TA 5.8 g/l

Residual Sugar 1g/l

Alcohol 14%

TASTING NOTES

Pristine fruit was hand harvested off our estate vineyard and barrel fermented to produce a rich and complex Chardonnay. Notes of vanilla, toast and mixed spice complement the stone fruit and citrus notes of Hawke's Bay Chardonnay.

Aging potential 3-5 years.

The wine will complement fish, chicken and pork dishes.

AWARDS

4.5 Stars Wine Orbit

4 Stars Cameron Douglas

4 stars Raymond Chan

RELEASE DATE

21/05/2016