

Chardonnay 2015

Variety	<i>Chardonnay</i>
Region	<i>Hawkes Bay</i>
Sub Region	<i>Bridge Pa Triangle</i>
Style	<i>Dry</i>
Vintage	<i>2015</i>

Vineyard

This Chardonnay comes from our site in the Bridge Pa Triangle from high quality clones that are consistently producing ripe and elegant flavours in the wine. We prune these grapes to a level to give us the optimal balance of crop and flavour and this allows us to harvest make wines that are elegant and full bodied

Appearance

Golden straw hues which will darken as the wine develops.

Aroma

Slight vanilla hints on the nose that lift to fresh white peach and nectarines.

Palate

Fresh tropical flavours of mango and stonefruit with a broad creamy mid pallet. The oak is integrated and well balance offering complexity but not dominating the flavor profile. This chardonay fills the pallet with a creamy texture, balanced with nice acidity and a complex flsvour profile. Lovely food wine

Vinification

Machine harvested the grapes were destemmed and pressed of the skins after 6 hours of contact. Fermented in stainless steel it was then aged for 12 months in aged French oak where it completed Malolactic fermentation to soften the acid profile.

Lightly fined to ensure that the wine has a long pleasant finish and attractive texture.

Bottling Date	Dec 2016
Alcohol	14%
Residual Sugar	<1gm/ltr
Packaging	Screwcap (12x 750ml)