

CLASSICS:

Hawke's Bay Chardonnay 2019



Specially selected from our two estate-owned Hawke's Bay vineyards, this unoaked Chardonnay offers a creamy palate with melon and peach flavours, without the intrusion of oak. It has a clean, dry finish.

INFORMATION

Grape Varieties	Chardonnay
Region	Hawke's Bay
Clonal selection	15; Mendoza & 6.
Harvest method	Machine
Harvest Dates	Various
Harvest Analysis	°Brix 21.5-23.3; pH 3.36-3.49; TA 5.7-7.1 g/L
Processing	Crushed & destemmed.
Fermentation vessel	Stainless Steel tank
Fermentation	Inoculated predominately with Saccharomyces cerevisiae. Some Torulaspora delbrueckii and Lachancea thermotolerans also. In tank at 16-18°C
Malolactic	20%
Fining	Gelatine
Filtration	Yes







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TECHNICAL NOTES

Alcohol	13.5%
TA	6.0 g/L
рН	3.53
Residual sugar	2.7 g/L

WINEMAKER NOTES

Tasting Note

Lemon, melon and nectarine joined by a smoky complexity.

The flavour of peach runs throughout the palate with apple, oyster shell and a touch of orange and caramel. Good weight and a soft balance.

Recommended food

A versatile wine that will enhance a wide variety of dishes.

Recommended cellaring 1-5 years

AWARDS



