



RONGOPAI

SINCE 1932

Hawke's Bay Chardonnay 2019



INFORMATION

Grape Varieties	Chardonnay
Region	Hawke's Bay
Clonal Selection	15, Mendoza, 6
Harvest method	Machine harvest at night
Harvest Dates	Mid March to early April
Harvest Analysis	21.5-23.3°Brix; pH 3.36-3.49; TA 5.7-7.1 g/L
Processing	Crushed and destemmed
Fermentation vessel	Stainless Steel Tanks
Fermentation	Various yeast and temperatures
Malolactic	Yes – 20%
Fining	Gelatine
Filtration	Yes



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TECHNICAL NOTES

Alcohol	13.0%
TA	5.5 g/L
pH	3.53
Residual sugar	2.8 g/L

WINEMAKER NOTES

Nose

Sweet notes of cashew and peach with lemon and lime adding lift.

Palate

Medium weight, good volume, and well fruited. It has a peachy and fresh citrus drive. Creamy and lingering.

Recommended food

Works well across a variety of dishes.

Recommended cellaring

1-4 years