



Hawke's Bay Chardonnay 2022



INFORMATION

Grape Varieties	Chardonnay
Region	Hawke's Bay
Clonal Selection	15, Mendoza
Harvest method	Machine
Harvest Dates	14th March – 17th March
Harvest Analysis	Various
Processing	Crushed and destemmed
Fermentation vessel	Stainless Steel Tanks
Fermentation	Inoculated with <i>Saccharomyces cerevisiae</i> . In tank at 15-18 C
Malolactic	Yes
Maturation	On lees in tank (un-wooded)
Fining	Gelatine
Filtration	Yes



RONGOPAI

SINCE 1932

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TECHNICAL NOTES

Alcohol	13.3%
TA	6.2 g/L
pH	3.52
Residual sugar	3.4 g/L

WINEMAKER NOTES

Nose

A soft peach and apple aromas overlays lemon and apricots.

Palate

Creamy entry of peach and apricot, with slight sultana and apples. Flavours weighted to the front but with a long tail. Lively.

Recommended food

Works well across a variety of dishes.

Recommended cellaring

Up to 5 years