



A refined Hawke's Bay Chardonnay, pure citrus fruit is enhanced with impeccable oak and sensitive acidity, graceful and harmonious.

HARVEST CONDITIONS

The 2019-20 growing season, while slightly cooler in temperature than the previous four seasons, was still warmer than the long term average. Conditions for flowering in November were drier and warmer than usual. Summer was also warm and dry which lead to an early start to vintage and an Indian Autumn followed. Glorious conditions for grape growing, intense fruit flavours and clean sound fruit.

VINEYARDS

Three vineyards have been blended to make this Chardonnay, two from Mangatahi – inland and elevated, and the third from the Bridge Pa Triangle. The inland, elevated sites provide purity of fruit while the Bridge Pa site with old vines contribute weight of flavour. All three are the Mendoza clone which we love, the hen and chicken berries providing intense fruit flavours, and all three are Sustainable Winegrowing New Zealand accredited.

The majority of this Chardonnay is old vine, while just over twenty percent came from first crop. Canopy management, yield management and irrigation control was excellent.

WINEMAKING

The Chardonnay grapes have been hand picked and cool stored overnight. The chilled bunches were hand sorted the following morning and then whole bunch pressed. The majority of fruit was cold settled, then racked to barrel, while some juice went directly from the press to barrel. Indigenous and cultured yeast completed fermentation, ageing on gross fermentation lees for approximately 10 months with some lees stirring. New and one year old French oak barriques, well-seasoned, were selected.

TASTING NOTE

A bright fresh complex Chardonnay. Lemon curd abounds, some subtle leesy, mealy notes which meld beautifully with the sweet French oak. Juicy acidity lifts the citrus fruit and complements the generous weight of flavour, from ageing in barrique on full lees.

STRUCTURED, RICH AND VERY ELEGANT, ABSOLUTELY AGEWORTHY.



ALCOHOL
14.0%

TOTAL
ACIDITY
6.0 G/L