



## 2019 Seasonal Collection

### Hawke's Bay Chardonnay

Grown mostly on a cooler, elevated site in Crownthorpe, this is a Chardonnay with both elegance and complexity.

Produced with a combination of indigenous and cultured yeast strains, each barrel in this blend has contributed its own unique, savoury characteristic while complimenting the pure stone fruit, citrus and almond meal flavours that define Clone 15 Hawke's Bay Chardonnay.

Left to ferment with no winemaking intervention, savoury cashew and biscuit cruxes add layers of interest to the citrus rind and nectarine kernel flavours from the grapes.

The palate is generous in both weight and flavour with a firm oak structure that adds broad shoulders to the otherwise linear palate. Cool climate, natural acidity is retained which provides lift and length. 9 months in barrel with regular lees stirring has imparted a creamy texture, which will develop a subtle oiliness in bottle. Subtle, reductive popcorn notes also provide interest and natural sweetness that offsets the fresh acidity.

Richness that forever evolves in both glass and bottle - this is modern Hawke's Bay Chardonnay.

RRP: \$30



Captivating > plentiful > intricate > tenacious > lavish



## 2019 Seasonal Collection

### Hawke's Bay Chardonnay

#### Technical Notes

Bottling Date	09/04/2020
pH	3.40
TA g/L	6.3
Residual Sugar g/L	< 2
Sub-Region	An elevated single vineyard site in Crownthorpe, Hawke's Bay, with approximately 10% from the Gravels.
Harvest Method	Selective machine harvested to acquire only whole, intact berries.
Processing	Whole berries pressed for gentle extraction, followed by cold settling and retention of some juice solids for fermentation complexity.
Fermentation	Fermented using indigenous (approx. 20%) and commercial yeasts in French oak barriques (35% new) with no winemaker intervention. Approximately 25% spontaneous MLF.
Maturation	9 months ageing on lees in barrel to impart texture and richness.



Captivating > plentiful > intricate > tenacious > lavish