



2019 Waimauku HomeBlock

Wild Ferment Chardonnay

The third offering from our 11-year-old Chardonnay vines conveys elegant words spoken with a firm voice. 2019 was an outstanding Vintage in Auckland. Warm, dry conditions allowed us to pick the Chardonnay at perfect ripeness.

The Waimauku Clay Soils of our Home Block have produced a Chardonnay with layers of pink grapefruit, baked nectarine and gunflint with a slightly assertive structure. Curated with fine French oak, this provides a bold framework for the layers of interest. Hints of Lemon curd and hazelnut further add to the array of flavour and minerality, all sewn together by fine acidity which adds length and persistence. This has been a labour of love from the vineyard through to the bottle. We think it exemplifies the appeal of Chardonnay - the combination of finesse and complexity.

No other variety so vividly projects both the individual components of terroir and winemaking influence, and in such harmony.

For all the Chardonnay Lovers out there.

RRP: \$64



Elegant > sumptuous > distinguished > composed > elaborate



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Technical Notes

Bottling Date	25/02/2020
Bottles Produced	300
pH	3.38
TA g/L	6.7
Residual Sugar g/L	<2
Sub-Region	Margan, Spence & Watson Blocks from The Hunting Lodge HomeBlock, Waimauku.
Harvest Method	Hand-picked at flavour maturity and acid balance then hand- sorted for optimum berry selection.
Processing	Whole bunch pressed for gentle extraction, followed by cold setting.
Fermentation	Fermented using indigenous and commercial yeasts in French oak barriques (30% new) with no winemaker intervention.
Maturation	9 months ageing on lees in barrel to impact texture and richness.
Awards & Reviews	5 Stars Wine Orbit, Excellent (94 points) Cameron Douglas, 5 Stars Michael Cooper.



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