

Grapes  
100% Chardonnay

Region/Appellation  
Hawkes Bay

Alcohol by volume  
13.50%

Residual Sugar  
0.62 g/l

pH  
3.41

Total Acidity  
6.86 g/l

Drinking Window  
2024 - 2025

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed  
27/07/2024

# Reserve Chardonnay 2018

## 6x75cl

### Winemaker Notes

The 2018 vintage has produced a classic Hawkes Bay Chardonnay. Beautifully fragrant citrus, stone fruit and roasted nuts combine on a finely styled, textured and balanced palate showing good complexity.

### Vineyard

Fruit for this wine was produced predominantly from our top Keltorn Vineyard in Maraekakaho and balanced with premium sites in Ohiti, Te Awanga and the stony soils of Omaha Gravels. The soil type and climate of each site have contributed particular characters to the final wine. The warm and dry summer of 2018 allowed early picking at great flavour ripeness. Picking decisions were based on flavour and natural acid balance allowing the wines to express intensity and purity of fruit with fine definition and length on the palate.

### Winemaking

Juices from gently pressed grapes were partially settled before being racked with light lees to French oak barriques (15% new) for natural and inoculated fermentation. Following this, some batches went through natural malolactic fermentation to balance out the natural acidity. Oak barrels were selected for their subtle flavour and aroma profile, adding complexity gained from 10 months maturation on lees. Sensitive winemaking has allowed site and season to be reflected, supporting the defined, complex and elegant style of this wine. Bottled 12th February 2019.

### Vintage

The 2018 growing season was the 3rd hottest on record. A wet autumn and winter, although fortunately with no frosts, followed by a warm spring and a drier than usual summer meant the vines were in good condition at harvest. The harvest began in early March with white varieties. The quality of the wines is evidenced by the array of awards they have won, with the Chardonnays in particular exhibiting a Burgundy-like nature: pure, elegant and ultimately delicious.

### Food match

Grilled and Roasted White Meats

This wine can be enjoyed on its own or with salads, seafood, chicken or mild meats.

