

Grapes

100% Chardonnay

Region/Appellation

Hawkes Bay

Alcohol by volume 13.50%

Residual Sugar 1.4 g/l

рΗ 3.34

**Total Acidity** 6.5 g/l

**Drinking Window** 2024 - 2025

**Tasting Guide** 



Drv

Medium

Sweet

Tasting note printed 21/02/2025

# Reserve Chardonnay 2020 6x75cl

#### Winemaker Notes

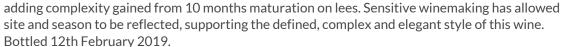
Beautifully fragrant citrus, stone fruit and roasted nuts combine on a finely styled, textured and balanced palate showing good complexity.

### Vineyard

Fruit for this wine was produced predominantly from our top Keltern Vineyard in Maraekakaho and balanced with premium sites in Ohiti, Te Awanga and the stony soils of Omahu 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,



## Vintage

The 2020 vintage has produced a classic Hawkes Bay Chardonnay.

#### Food match

Grilled and Roasted White Meats

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

