

CLASSICS:

Hawke's Bay Chardonnay 2016



Specially selected from our two estate-owned Hawke's Bay vineyards, this unoaked Chardonnay offers a creamy palate with melon and peach flavours, without the intrusion of oak. It has a clean, dry finish.

INFORMATION

Grape Varieties	Chardonnay
Region	Hawke's Bay
Clonal selection	15 & Mendoza
Harvest method	Machine
Harvest Dates	16 th March – 27 th March
Processing	6 Hours skin contact
Fermentation vessel	Stainless Steel
Fermentation	Various yeasts
Malolactic	20%
Fining	Casien
Filtration	0.45 micron







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TECHNICAL NOTES

Alcohol	13.0%
TA	6.5 g/l
рН	3.5
Residual sugar	2.0 g/l

WINEMAKER NOTES

Nose

Finely focused aroma of citrus and peach. Biscuit notes.

Palate

Soft fruited entry, nectarine and toffee flavours. Good length.

Recommended food

A versatile wine that will enhance a wide variety of dishes.

Recommended cellaring 0-4 years



