



## CLASSICS:

# Hawke's Bay Chardonnay 2021



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

<b>Grape Varieties</b>	Chardonnay
<b>Region</b>	Hawke's Bay
<b>Clonal selection</b>	15; Mendoza
<b>Harvest method</b>	Machine
<b>Harvest Dates</b>	23 <sup>rd</sup> February – 16 <sup>th</sup> March
<b>Harvest Analysis</b>	Fernhill: °Brix 22.6; pH 3.35; TA 7.4g/L Irongate: °Brix 23.3; pH 3.24; TA 7.9g/L
<b>Processing</b>	Crushed & destemmed.
<b>Fermentation vessel</b>	Stainless Steel tank
<b>Fermentation</b>	Inoculated with <i>Saccharomyces cerevisiae</i> . In tank at 16-18°C
<b>Malolactic</b>	Yes
<b>Fining</b>	Gelatine
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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### TECHNICAL NOTES

Alcohol	14.0%
TA	6.5 g/L
pH	3.45
Residual sugar	3 g/L

### WINEMAKER NOTES

#### Tasting Note

A soft peach aroma overlays lime and stone fruits. Floral notes and a hint of spice.

Fresh fruited entry of lime and green apricot. Gala apples and melon. Good juicy drive and a crisp mineral finish..

#### Recommended food

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

### AWARDS



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