

HAWKES BAY

ESTATE

HAWKE'S BAY CHARDONNAY 2008

Hawke's Bay delivers ripe Chardonnay in great condition year after year. This chardonnay was given a cool, controlled ferment in stainless steel to maximize aroma and flavour. This unoaked Chardonnay was blended, stabilized and filtered prior to bottling.

COLOUR: Straw.

AROMA: Lifted lively citrus aromas.

PALATE: A lively, fruit-driven Chardonnay. Crisp lime and lemon flavours are softened with fresh pineapple.



TECHNICAL DATA

SOILS:

Consisting of alluvial gravel overlaid with silt sands of varying depths. The Ngaruroro River laid these soils incorporating volcanic pumice sands down centuries ago. These free draining and low status soils are ideal for winegrowing.

VINTAGE CONDITIONS:

Favourable conditions were experienced through the flowering and fruit set periods. A fine, warm summer was experienced, where ultimate fruit maturity was achieved. Yield and quality were both exceptional which has made the 2008 vintage a standout.

FINAL COMPOSITION:

Alc. 13.0%; pH 3.5; TA 5.8 g/l; RS <1.0 g/l

Kate R
KATE RABBURND, WINEMAKER

