

T a s t i n g N o t e s

1/4 Acre Wines

2008 CHARDONNAY

Hawke's Bay

FROM THE VINEYARD

The 2008 vintage was warm but a little unsettled through autumn. Grapes for this wine were sourced from an established vineyard in Hawke's Bay, with 20-year-old Chardonnay vines. Fruit was hand harvested early in the season with an attractive acidity and fruit intensity. Yielding just 1.8kgs per vine, the intensity of flavour and balance were assured.

WINEMAKING

Handpicked fruit was whole bunch pressed, with free-run juice run straight to French oak barriques for fermentation. Aged on full lees, only 1 barrel of the 7 made was allowed to complete malo, with the balance remaining in our cool cellar. This has ensured that this wine retains much of the prized Hawke's Bay fruit intensity, along with the complexity that comes with long-term aging on lees.

WINEMAKER'S COMMENT

This is a classic Hawke's Bay Chardonnay with lifted citrus and stone fruit aromatics. The palate is rich and balanced with a lovely nougat and leesy complexity and a long finish that builds in intensity.

Alcohol 13.5%

Rod McDonald Wines Limited

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