

# T a s t i n g   N o t e s



## **ONE OFF**

**2010 Chardonnay**

**Hawke's Bay, New Zealand.**

### **FROM THE VINEYARD**

The fruit came from a Te Awanga coastal vineyard. It was hand picked and whole bunch pressed.

### **WINEMAKING**

We'd run out of tanks to put juice in so ran the juice straight to barrel ... only 3 Barrels to be precise! Instead of settling, it kicked off wild and fermented hot and fast. This produced a wine of complex flavours and proportions.

11 months in barrel  
100% Barrel ferment French Oak  
Wild Ferment, natural Malo  
Stored on lees  
Rich and mouthfilling

Mouth full of fruit ... peach, lime, lemon, vanilla, **nougat**, oatmeal, honey, **ginger** and **maple**

### **WINEMAKER'S COMMENT**

The nose is bold with ripe tropical fruit with nuts, oak and buttery forming a rich and impressive aromatic. Dry and full-bodied, this is soft and rich with creamy textures. Up-front, ripe citrus and tropical fruit flavours interwoven harmoniously with butterscotch, toast and nutty oak. The acidity is soft and enhances the mouthfilling style.

**ALCOHOL:            14.1%**

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