



ROD McDONALD WINES

# QUARTER ACRE

## QUARTER ACRE CHARDONNAY 2012

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DOC'S BLOCK, HAWKE'S BAY

### VINEYARD

From 'Doc's Block' by the sea at Haumoana, these vines are about 20 years old and have previously served up some of Hawke's Bays finest Chardonnay grapes. Autumn 2012 was long but cool temperatures defined the season. Vine yield was kept below 2.0 kg per vine to ensure acid balance, flavour and intensity.

### WINERY

We whole bunch pressed hand-picked fruit and ran the juice straight to new and seasoned French oak barriques, around 40% of which were new. Wild ferment took a while to get underway, however once it got going it fermented hot and fast.

100% Natural MLF took off in spring and the wine then rested on gross lees for around 18 months, when it was bottled. With the mix of a moderate alcohol, low pH and bright acidity, this wine is going to age beautifully. In a more mineral style than the previous vintage reflecting the cooler weather during the season.

### TASTE

Nut, lime and peach characters on the nose with a precise and taut palate. The wine is chalky, complex, mouth-filling and packed with Hawke's Bay.

**Alc:** 13.0%

**Std drinks:** 7.7 standard drinks.

**Allergens:** Contains sulphites. Traditional fining using milk and fish products, traces may remain.

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Rod McDonald, Proprietor & Winemaker  
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