

Te Awanga

ESTATE

Premium grapes were first grown in Te Awanga at the beginning of last century. The warm coastal climate, gentle sea breezes and the shallow clay soils combine to produce award winning wines of great varietal flavour and finesse.

2011 Chardonnay

Vineyard

Autumn 2011 was long and dry producing grapes perfect for this classic Hawke's Bay Chardonnay. A combination of Clone 6 and Mendoza chardonnay planted seventeen years ago were harvested separately to ensure perfect ripeness of each. Ripeness levels were a near perfect balance of sugar acidity allowing for a hands off approach in the winery.

Winemaking

Fruit was harvested in the cool of early evening ensuring the delicate flavours and aromas were protected. Grapes were gently pressed and run to tank and barrel for a relatively warm fermentation. This has encouraged the development of a rich and textured palate. The wine was matured on gross lees for twelve months before blending for bottling.

Description

With aromas and flavours of peach, passionfruit and citrus, the palate is richly textured with toast and spicy oak complexity.

Cellaring

Will cellar beautifully for up to five years.