

Te Awanga

ESTATE

2012 Hawke's Bay Chardonnay

Vineyard :

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.

Autumn 2012 was cool with the weather not settling until the end of Autumn. Our Chardonnay vines, Mendoza and clone 15, range from 10 to 15 year old with a combination of rootstocks. The mix of clay, alluvial silts, volcanic ash and gravels make this an interesting high quality site. The area is proven to produce grapes of great power and finesse.

Winery :

Handpicked, whole-bunch pressed and run to new and used French oak barriques for a wild fermentation. The wine rested on lees for 10 months where it underwent a partial MLF in spring. It was gently stirred weekly for 6 months before it was blended, lightly fined and bottled in the winter of 2013.

Taste :

Barrel fermented and aged on lees, this handcrafted wine is a complex offering of classic Hawke's Bay Chardonnay with aromas and flavours of lemon, peach and nougat, the palate is richly textured with toast and spicy oak complexity.

Will cellar beautifully for up to five years.

Alc : 13.4%

Approx. Standard Drinks : 7.9

Allergens : Milk and fish products



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