



ROD McDONALD WINES

# Te Awanga

ESTATE

## CHARDONNAY HAWKE'S BAY 2015

### 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 2015 was warm and settled, at the end of an advanced growing season. Our Chardonnay vines Mendoza and clone 15 range from 12 to 19 years old with a combination of rootstocks. The mix of clay, alluvial silts, volcanic ash and gravels make this an interesting and high quality site. The area is proven to produce grapes of great concentration and finesse.

### WINERY

A combination of machine and handpicked, gently pressed and run to a mixture of new and used French oak barriques and stainless steel tanks for fermentation, of which a portion was wild. The wine rested on lees for ten months where it underwent a full MLF in spring. It was gently stirred every couple of weeks for six months before it was blended, lightly fined and bottled in early 2016.

### TASTE

A classic, generous Hawke's Bay Chardonnay. An alluring nose of citrus, vanilla and crème brûlée. leads into a full, rich palate of white peaches, bright acidity and layered toasty oak complexity. Will cellar beautifully for up to five years and with careful cellaring up to ten.

**Alc:** 13.0%

**Std drinks:** 7.7

**Allergens:** Contains Sulphites. Traditional fining using milk and fish products.



Rod McDonald, Proprietor & Winemaker

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