

QUARTER ACRE

2011 Chardonnay

Vineyard:

From “Doc’s Block” by the sea at Haumoana, these vines are about 20 years old and have previously served up some of Hawkes Bay finest Chardonnay grapes. Autumn 2011 was overall long and dry however there was some rain to dodge later in the season. Vine yield was kept below 1.7 kg per vine to maximize 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. Natural MLF took off in spring and the wine rested on gross lees for around 18 months, when it was bottled.

Taste:

Matchstick, nut and peach characters on the nose with a precise and taut palate. The wine is flinty, complex, mouthfilling and packed with Hawke’s Bay.

Alc: 13.0%

Approx. Standard Drinks: 7.7

Allergens: Milk Products



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