



BIG BUNCH

CHARDONNAY HAWKE'S BAY 2016

VINEYARD

Hawke's Bay enjoyed another dry and settled season in 2016. The combination of Hawke's Bay soils and climate make it a wonderful place to grow the early ripening Chardonnay variety. Warm days and cool nights provide fruit of great flavour texture and acid balance.

WINERY

The grapes were gently pressed and a portion of the juice went to tank where the juice was cool settled overnight before being racked to tank. It was fermented at around 14-15 degrees to preserve fruit purity and freshness.

The remaining portion was run immediately to French oak barrels where it was fermented warm, to develop richness and flavour complexity. The wine was stirred on yeast lees over winter before completing a partial malolactic ferment in spring. It was then blended to tank, lightly fined and bottled.

TASTE

Lively aromas of white peach, honeysuckle and brioche with flavours of stone-fruit, ripe citrus and subtle toasty oak. A balanced acidity with rich texture and complex flavours create a long, sustained finish.

Alc: 13.5%

Std drinks: 8.0 standard drinks.

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



BIG BUNCH
WINE COMPANY

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