

QUARTER ACRE

CHARDONNAY

HAWKE'S BAY 2017

VINEYARD

Predominantly from Doc's Block by the sea at Haumoana. The vines here are about twenty years old and have previously served up some of Hawke's Bays finest Chardonnay grapes. We've blended in organically certified chardonnay from another of our blocks where the vines are twelve years old and planted on an ancient river terrace along the Ngaruroro River. Autumn 2017 was warm but unsettled. Vine yield was kept at between 1.3 and 2.0 kg per vine to ensure acid 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 50% of which were new. Wild ferment took a while to get underway, however once it got going it fermented hot and fast. Around 40% natural MLF took off in spring, the wine then rested on gross lees for around nine months before it was bottled. With the mix of a moderate alcohol, low pH and bright acidity, this wine is going to age beautifully.

TASTE

Subtle mineral, toast and peach characters on the nose with lemon curd and a precise, taut palate. The wine is chalky, complex, mouth-filling and packed with Hawke's Bay.

Alcohol: 13.0%

Standard Drinks: 7.7 standard drinks

Allergens: Traditional fining using organic milk, traces may remain.



TE AWANGA
ESTATE

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