

## HAWKE'S BAY CHARDONNAY OAKED 2008

### Winemaking:

Our philosophy is to make artisan wines that are food friendly, have texture, palate interest, regional characters and balance.

Between 18<sup>th</sup> March and 5<sup>th</sup> of April the separate parcels of Chardonnay were hand picked.

Each parcel was whole bunch pressed in a tank press. The free run juice was either filled directly to French oak barrels (40% new), or settled overnight prior to filling to oak.

No SO<sub>2</sub> or enzyme was added. The juice was allowed to ferment with a mix of indigenous and cultured yeast, Spontaneous malolactic fermentation (80%) followed with regular stirring of lees until early spring.

The wine was left in barrel, on full yeast lees until early 2009 (11 months in oak), when it was racked, blended, fined and bottled under Stelvin "plus" screwcaps

### Technical:

100% Chardonnay

Bottling Date:	30 <sup>th</sup> June 2009
Alcohol %:	14.3 %
Total Acid g/L:	6.0 g/L
pH:	3.37
Residual Sugar g/L:	less than 2.0 g/L (Dry)



<b>Release</b>	October 2009
<b>Carton</b>	Six 750ml bottles
<b>Barcode</b>	9419099000227

**Trade Distributor**  
**Negociants NZ**

### Tasting Notes on Release

<b>Eye</b>	Pale lemon straw
<b>Nose</b>	Toasty oak, peach and citrus peel layered with mineral and burnt butter.
<b>Taste</b>	A full palate texture sweet oak, tropical fruit with a long linear structure
<b>Food matches</b>	Poultry and Fish dishes. Soft rind cheese
<b>Cellaring</b>	Three to Five years
<b>Winemaker</b>	Dave McKee

**Accolades :**                    **Hawke's Bay Chardonnay 2008**

Liquorland Top 100 2009



Gold Medal  
Top 100

Huka Lodge  
House Chardonnay last three vintages