

HAWKE'S BAY BLANC DE BLANCS 2010

Tasting Notes on Release

- Eye: Lemon green hued, a fine bead and mousse
- Nose: Citrus, apple and biscuit autolysis notes
- Taste: Bright-clean front palate, excellent balance of acidity and fruit weight with a seamless finish.
- Food matches: As the French say "everything" and every occasion.
- Cellaring: Drink current release

Winemaking :

Black Barn has developed an enviable reputation for its Chardonnay, this 100% Chardonnay Blanc de Blancs , (white of whites) is a celebration of our respect for the variety and a great Chardonnay vintage.

Individual vineyard parcels of Chardonnay were hand picked. Each parcel was whole bunch pressed, following the traditional protocols set down with Champagne production. The primary fermentation was in a mix of tank and barrels. 100% Malolactic fermentation followed with regular stirring of lees until January 2011.

Secondary fermentation in bottle, on yeast lees for 10 months, disgorged November 2011

Release : December 2011

\$39.90