

## SMALL BATCH

-VARIETY: Chardonnay

REGION: Hawke's Bay

VINTAGE: 2018

THE SMALL BATCH COLLECTION WAS CREATED AFTER OUR WINEMAKERS DISCOVERED SMALL PARCELS OF OUTSTANDING QUALITY FRUIT WHICH THEY KNEW WOULD MAKE EXCELLENT WINE. EACH PARCEL IS INDIVIDUALLY MANAGED DURING THE WINEMAKING PROCESS TO RETAIN ITS VINEYARD CHARACTER.

THIS SMALL BATCH WINE IS CLASSIC HAWKES BAY CHARDONNAY - RICH WITH NOTES OF STONE FRUIT DELIVERED WITH LENGTH.

VINEYARD REGION

Puketapu, Hawke's Bay where the best Chardonnay on some of the oldest vines in the region is grown.

WINEMAKING

Hand selected grapes were pressed and the juice was settled for 12 hours before transfer to French Oak barrels for fermentation. A selection of yeast strains were used to both capture and enhance the multitude of aromas and flavours within the fruit. To help develop a creamy texture, the chardonnay was left on lees in barrel for nine months. After a barrel selection tasting, the Small Batch Chardonnay blend was finalised, filtered and bottled with minimal handling.

VINTAGE CONDITIONS

The 2018 growing season was legendary, with the hottest January on record and one of the best flowerings in living memory. Due to this unusually hot growing season, plentiful bunches of evenly ripened berries were harvested nearly two weeks earlier than usual. The season gave fruit with bright acidity which is an important characteristic to this wine's careful balance of luscious tropical fruit characters and refreshing acidity.

FOOD MATCH

This Chardonnay matches perfectly with every friends and family get-together. It's also a great accompaniment to a creamy spaghetti carbonara.

WINE

Alc 12% | pH 3.54 | TA 5.84 | RS 2 g/L

ANALYSIS

AGING

Enjoyable now but will reward cellaring for up to five years.

POTENTIAL









