

# The Loom

## CHARDONNAY

HAWKE'S BAY 2017

### THE LOOM

Te Awanga is a sleepy seaside village. There's a lot of reasons why it was first settled in the 1800's, but we're picking that one of them was probably not that there's a great point break. A break which works particularly well when the seas are heavy and easterly. In local parlance, 'the loom' is the name given to the best wave of the day.

Every day there are countless waves, but every day there will be one that is the best. That's the loom.

The challenge is that you never know if the wave you're considering catching is the loom, or whether it's in fact going to be in the next set. So you need to be out there a lot, the longer you're out, the better chance you'll have of seeing it and riding it. And of course everyone has a different version of the perfect wave, so there's a lot of trash talk about which was the best of the day, plenty of room for unbridled opinion.

Growing grapes and making wine is like that. The year is long and from the first green leaf of spring, the fruit is making its way to the final day on the vine - harvest. Deciding to pick, that's our wave.

The decision to harvest is based on the weather, ripeness, flavour, acid, condition, canopy health, but mostly a gut feeling that you've extracted everything you can or need to from the season. Experience and time in the vineyard is the only way you're going to know.

Once we're on it, we're committed, it sets up everything that happens in the winery and how we decide to ride, achieve the best balance, create the most unique, flavourful and individual wine we can. A bit like being on the best wave of the day, enjoying the best you can put together.





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### VINEYARD

The vineyards of Te Awanga are characterised by shallow volcanic loess soils over deep gravels – ideal for creating wine of great flavour. Underlying these soils is a rising and falling clay pan at about 35 centimetres. Even though it's a challenge for grape growing, the pan limits vine vigour and is a major factor in concentrating the flavours of the fruit.

The coastal climate, with its sea breezes and mild day and night temperatures, is vital in creating slow ripening which also intensifies the flavours of both red and white wines.

### WINERY

Grapes were hand harvested and whole bunch pressed to ensure juice was fine, retained a low pH and brightness. We ran the juice straight to barrel (all French oak barriques, of which around half were new) without settling, attempting to create complexity and texture in doing so. The wine was fermented wild and left on wild yeast lees for ten months before it was blended ahead of bottling.

We work hard in the vineyard and winery to create an environment which allows minimal handling and as a result have produced a wine that's got as much flavour and character as we could manage.

### TASTE

A typical coastal Chardonnay with citrus and stone-fruit aromas combined with a lovely biscotti and spice complexity. On the palate, it's fleshy and textural with a little minerality and tightness which promises a long life and gathering complexity.

**Alcohol:** 13.0%

**Standard Drinks:** 7.7 standard drinks

**Allergens:** Contains Sulphites. Traditional fining using egg whites, traces may remain



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