

Te Awanga

ESTATE

CHARDONNAY

HAWKE'S BAY 2017

VINEYARD

Premium grapes were first grown in Te Awanga at the beginning of last century. The warm coastal climate, gentle sea breezes and shallow clay soils combine to produce award winning wines of great varietal flavour and finesse. Our Mendoza and clone 15 Chardonnay vines range from 14 to 20 years old with a combination of rootstocks.

Autumn 2017 was a little unsettled but came at the end of an advanced growing season. Expert canopy management, including shoot thinning and leaf plucking, has ensured vine health, ideal flavours and clean, ripe fruit.

WINERY

A combination of machine and handpicked fruit was gently pressed and run to a mixture of new and used French oak barriques and stainless-steel tanks for fermentation. The wine rested on lees for ten months where it underwent a partial MLF. It was gently stirred every couple of weeks for four months before it was blended, lightly fined and bottled in early 2018

TASTE

A classic, generous Hawke's Bay Chardonnay with an attractive nose of grilled grapefruit, vanilla and hazelnut. A full, rich palate with lovely citrus, bright acidity and layered toasty oak complexity. Will cellar beautifully for up to five years and with careful cellaring up to ten.

Alcohol: 13.0%

Standard Drinks: 7.7 standard drinks

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



Te Awanga Estate, 376 Parkhill Road,
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www.teawangaestate.co.nz