Chardonnay

2018 TRADEMARK CHARDONNAY^{RM} HAWKE'S BAY

This is where the story starts. In 1993 I arrived in Hawke's Bay with a love for making wine and everything I owned packed into the boot of a small car. The plan was to figure out where to plant the best small vineyards as the first step towards unlocking the full potential of Chardonnay grown and raised in Hawke's Bay. We're up to five so far.

I first visited Burgundy, the spiritual home of great Chardonnay, in 1995. Apart from the amazing vineyards and wines, what struck me was the sense of tradition, community and the pursuit of small improvements in all aspects of their production. Their winemaking was incredibly intuitive, left plenty of room for nuance and there was a lot of joy in the process.

Chardonnay, more than any other white grape variety planted here, tells a story about where it was grown and who made it. I believe it will become the most important white grape variety in Hawke's Bay. It'll become our trademark.

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Perfectly ripe fruit with a taut acidity and an average of 23.5 brix produced a lusciously flavoured grape, lemon, melon, nectarine all layered together. Planted on an 25 year old vineyard in Havelock North at the base of Te Mata Peak and grown carefully to extend hang time and allow a slow ripening before harvesting by hand. Pressed and run to French oak barriques for a natural wild ferment and further rest through the cool winter temperatures. Allowed to warm in spring for a natural malolactic ferment and then settled before bottling in March, 2019.

TASTE:

A wine made with future complexity at its heart. Struck stone and flint on the nose with lemon curd, stone-fruit and a biscuit layered lees influence. The palate is supple and seamless with a persistent lingering finish.

Rod McDonald, Winemaker

Varietal: 100% Hawke's Bay gold Alc: 13.5 % Std drinks: 8.0 Allergens: Contains sulphites



HAWKE'S BAY, NEW ZEALAND Lod michard.



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