

# ONE OFF

## THE SKINNY ORGANIC CHARDONNAY

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HAWKE'S BAY 2019

Made from a new French Chardonnay clone, with all the flavour in the skins, we decided to go natural and see what happened... fermented on skins, no fining, no filtering, not perfectly clear but it smells and tastes wicked.

### VINEYARD

Harvested from our inland vineyard, planted on an ancient river terrace on the Ngaruroro River. This clone of Chardonnay shows some interesting and attractive Muscat characteristics which we decided to try and accentuate.

### WINERY

The harvested fruit was destemmed into an open top fermenter and the grapes were not crushed or pressed but treated gently throughout their fast ferment. They were pressed off a little sweet and allowed to finish ferment in tank and neutral oak leaving a little sugar behind. The wine rested on lees until September.

### TASTE

Light golden in colour, it's a combo of oolong amber tea and citrus peel, a hint of ginger and the burnt toffee bits of a good brûlée. That's the skinny. It will be best enjoyed served lightly chilled and with food to match the nature of the tannins.

**Alcohol:** 11.5%

**Standard Drinks:** 6.8 standard drinks

**Allergens:** Contains Sulphites



TE AWANGA  
ESTATE

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