

ONE OFF

UNDERGROUND ORGANIC CHARDONNAY

HAWKE'S BAY 2018

In our quest to make wines that reflect where they come from, sometimes the idle mind wanders. How do you capture all that in glass? You figure out a way to make wine with the addition of nothing more than effort. A way of capturing every colour, smell, taste and texture, by creating a winemaking style that leaves in all that you can and removes as little as possible. It's why wines made from the same variety in the same region, can taste so very different. It's not rocket science, it's not alchemy, it's just kinda' natural.

VINEYARD

Our Mangatahi vineyard is planted on an old river bed which slowly wound its way into existence around 200,000 years ago. These vines are barely a twinkle by comparison, planted 13 years ago and tended organically for the last five. These soils have seen life underwater, volcanic eruptions, glaciers, floods, droughts, fires, forests, birds, any number of small critters and most recently been covered with wind-blown loess and river silts.....and then knocked into shape for farming for the last wee while.

WINERY

We kept it simple and traditional in the winery. Hand-picked, whole bunch pressed, no settling, wild ferment, no control over temperature during ferment, 11 months of yeast lees, pulled from barrel to blend, filtered and bottled, no fining. Organic and hands off.

TASTE

Beautiful aromas of citrus and lime layered with a little nougat and spice. Fresh, balanced acidity and the merest trace of struck match minerality.

Alcohol: 13.5%

Standard Drinks: 8 standard drinks

Allergens: Contains Sulphites



TE AWANGA
ESTATE

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