

ONE OFF

THE FOUFRE CHARDONNAY

HAWKE'S BAY 2019

A 2,500 litre French oak barrel is called a Foudre...It looks like a piece of history or like it belongs in an art gallery! It captures beautifully the romance of wine and history...a little out of place in our slightly more mechanical cellar. The point of having one is the different way it makes wine taste and feel.

VINEYARD

Our Te Awanga vineyard is characterised by shallow volcanic loess soils over deep gravels. Underlying these soils is a rising and falling clay pan at about 35 to 100 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 slow ripening which also intensifies the flavours of our Chardonnay.

WINERY

We kept it simple in the winery; after gently pressing, the juice was cool settled overnight and then racked to the foudre for a reasonably warm and quick fermentation. After ferment, the wine was left on yeast lees and stirred occasionally for a few months to add texture, mouthfeel and encourage a natural MLF. It was aged in the foudre for 11 months before bottling.

TASTE

The usual oak characters still come through but in a more subtle and spicy way, with an interesting jacaranda blossom aromatic mingling among citrus and nougat. A riff on the usual, a little less ordinary, we love it.

Alcohol: 13.5%

Standard Drinks: 8 standard drinks

Allergens: Contains Sulphites. Traditionally fined using milk products, traces may remain.



TE AWANGA
ESTATE

Te Awanga Wines, 376 Parkhill Road,
Te Awanga, Hastings, Hawke's Bay.
www.teawangaestate.co.nz