

Te Awanga

ESTATE

CHARDONNAY

HAWKE'S BAY 2020

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. 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 seven months where it underwent a partial malolactic fermentation. It was gently stirred every few weeks to add texture and richness before it was blended and bottled.

TASTE

A classic, generous Hawke's Bay Chardonnay with an attractive nose of grilled grapefruit, ripe peach, and hazelnut. A full, rich palate with lovely citrus flavours, 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.



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