

ONE OFF

Uncensored Organic Chardonnay Hawke's Bay 2020

Falling in the middle of a nation-wide lockdown, the 2020 harvest in Aotearoa won't be forgotten in a hurry. After a bit of a head scratch and some mild-mannered mutterings, we laced up and got back into it. More mineral and nougat than fruity, with no oak involved. Stripped bare and left to do its own thing without the norms of the wine world dictating its direction and what it looks, smells and tastes like. It's a pure, uncensored expression of a Hawke's Bay Chardonnay. And we bl**dy love it.

VINEYARD

Our Mangatahi Vineyard is planted on an ancient river terrace that was formed by the Ngaruroro River which now flows around 60 meters below the vineyard. The old terraces that remain are made up of greywacke (a compressed sandstone) boulders and gravels from the ranges, and a topsoil borne of windblown loess, volcanic ash and humus created by ancient forests and vegetation.

WINERY

Made in a classic un-oaked style, the fruit was hand picked and whole bunch pressed to stainless steel tanks. Fermented cold to retain aromatics, unlike your classic warm Chardonnay ferment, we really allowed the 'true' Chardonnay character to shine through. Stirred on its gross lees for eight months before being prepared for bottling without fining.

TASTE

White flesh peaches and sweet nashi pears with stacks of minerality on the nose. Textural in the mouth with a long, precise acid drive carrying the white flesh peach and white fresh flower flavours way back through the palate. A real testament to a great bit of dirt. Uncensored indeed!



Alc/Vol: 13.5%

Standard drinks: 8.0

Allergens: Contains sulphites

Vegan Friendly