

QUARTER ACRE

CHARDONNAY

Hawke's Bay 2020

VINEYARD

The grapes for our Quarter Acre Chardonnay come from three vineyards; our Doc's Block by the sea at Haumoana where the vines are about 20 years old with a splash from both our Mangatahi and Te Awanga vineyards. A hot, dry summer and a settled autumn with cool nights meant picking decisions were made easy in 2020. Chardonnay ripens slowly and responds beautifully to long dry seasons, producing grapes that are perfect for making rich and mouth-filling wines.

WINERY

We whole bunch pressed hand-picked fruit and ran the juice straight to French oak barriques, around 15% of which were new. Fermentation and ageing on lees for 11 months has captured the best of the season. Bottled un-fined in March 2021 followed by 9 months bottle ageing before release.

TASTE

Flinty gun smoke with ripe peach and nectarine on the nose with underlying fresh biscuit and popcorn tones. Rich and textural with baked pear and peach flavours. A strong mineral drive with gorgeous weight and a lovely long finish. Vegan friendly.

Alc/Vol: 13.5%

Standard drinks: 8.0

Allergens: Contains sulphites

