

QUARTER ACRE

CHARDONNAY

HAWKE'S BAY 2021

VINEYARD

Around 60% of the grapes for our Quarter Acre Chardonnay come from 25 year old Mendoza vines. These are planted at the coast in Te Awanga, heavily influenced by the closeness of the cooling Pacific Ocean breezes. To retain the acidity and fruit intensity that we love, the remaining 40% are mostly from the organic Osawa vineyard, further inland with a little altitude.

A wet, warm spring was followed by a very dry summer allowing for excellent ripening conditions. The earliest harvest on record has produced a powerful, rich wine of great intensity. Vine yield was kept at between 1.5 and 2.3 kg per vine to ensure acid balance, flavour and intensity.

WINERY

We whole bunch pressed hand-picked fruit and ran the juice straight to French oak barriques, around 30% of which were new and 35% second-fill. Wild ferment took a while to get underway, however once it got going it fermented hot and fast. Around 80% natural MLF took off in spring and the wine rested on gross lees for around nine months before it was blended and bottled. With the mix of a moderate alcohol, low pH and bright acidity, this wine is going to age beautifully.

TASTE

Rich and bright with subtle mineral, toast and stonefruit characters on the nose. The palate is weighty and full of class with citrus and stonefruit characters. The wine is chalky, complex, mouthfilling and packed with Hawke's Bay.

Alcohol: 13.5%

Standard Drinks: 8 standard drinks



TE AWANGA
ESTATE

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