



CHARDONNAY 2008
HERETAUNGA, HAWKES BAY

Winemaking Fermented in French oak barriques for 8 months before bottling.

<u>Wine Analysis</u>	Alcohol	14.10%	Residual Sugar	<2 g/l
	pH	3.37	Acidity	7.38 g/l

Tasting Note A pale straw colour with streaks of silver green hues. Aromatically, lemon blossom, marzipan, flint and hazelnut aromas form a complex bouquet. The palate possesses steely fresh acidity, yet warmed by rich citrus fruit flavours and a long textural finish.

Food Match A great match for shellfish dishes

Cellaring Drink within 3-5 years of vintage