



CRU

HERETAUNGA CHARDONNAY 2021

Blend

100% Chardonnay

Season Summary

Hawke's Bay had its 4th consecutive warmer-than-average vintage in 2021. Flowering was five to 10 days early and normal temperatures were experienced until the end of January. It was a drier-than-average season, but the moderate summer meant no excessive vine stress was evident. Harvest weather was reasonably stable and favourable - a very good to exceptional Hawke's Bay vintage, especially for Chardonnay and well-crafted Syrah.

Viticulture

Clones 95, Mendoza, and 548 from the Omahu vineyard in the Gimblett Gravels, plus clone 548 from the Howell vineyard in the Bridge Pa sub-region, and Mendoza clone from the Two Terraces Vineyard in the Mangatahi sub-region. All vineyards are run to Sustainable Winegrowing New Zealand standards with a nil residue spray program.

Harvest Dates: 26th February - 9th March 2021.

Winemaking

100% hand-harvested fruit was whole-bunch pressed and barrel fermented in a blend of new and aged French oak barriques and puncheons. 30% new oak. 100% indigenous malolactic fermentation with a small amount of lees stirring during 11 months maturation in barrel.

Tasting Note

Bright pale straw colour with lemon tinges. Lovely fresh aromas of white fleshed peach, roasted cashews and hints river stones and toasted brioche. The palate is immediately open with ripe stonefruit and confit lemon flavours surrounded by a lovely creamy texture, a hint of fine oak, and finishing long with a savoury, flinty twist.

Chemical Analysis

Alcohol: 14.0%

TA: 6.6 g/L

pH: 3.26

