

2018 Hawke's Bay Chardonnay

Delightfully fruity and fragrant, our Hawke's Bay Chardonnay is drinking beautifully. An elegant wine with a delicious combination of white peach, apple and a hint of spice.

Colour:

Rich gold with soft yellow hues.

Aroma:

Ripe peach, rockmelon & mandarin characters with subtle notes of vanilla & hazelnut.

Palate:

Succulent & beautifully rounded, bright fruit flavours together with creamy mouthfeel and silky texture. A lingering delectable finish.

Winemaking & Viticulture:

The grapes for this wine were grown in vineyards near the Pacific Ocean in the Hawke's Bay region of New Zealand, where the soils are ancient river beds. Harvested at peak ripeness, the grapes were taken to the winery to be pressed.

Fermentation was undertaken with a combination of natural and inoculated yeasts in French oak

barrels. All of the wine went through malolactic fermentation and was aged in barrels for 6 months.

Wine Analysis:

Alcohol 13.5 % v/v

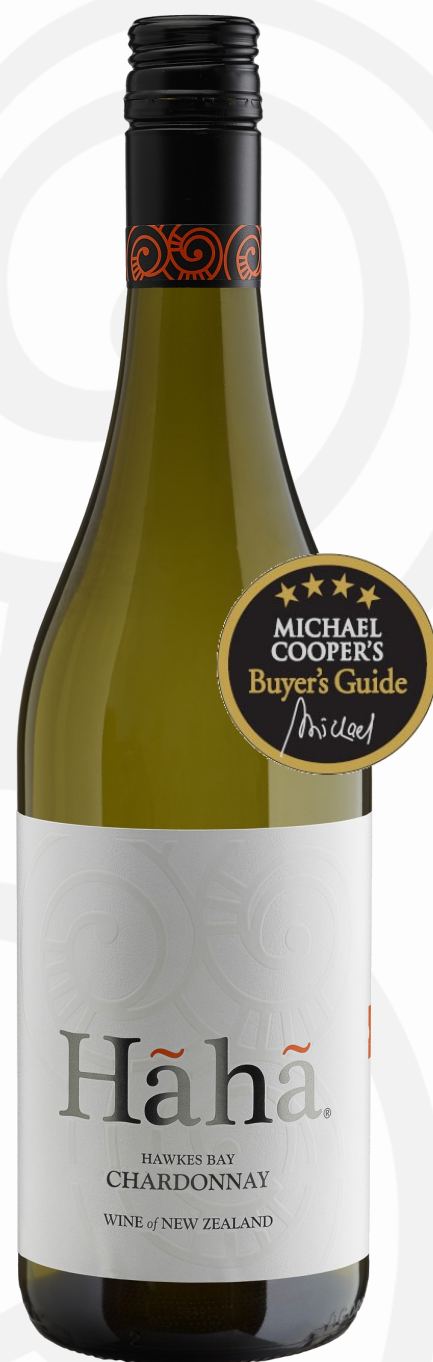
Residual sugar <1 g/L

Acidity 4.1 g/L

pH 3.66

Food Match:

Delicious on its own, or with a chicken and leek pie, or roast pork with crackling.



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