



Hāhā 2017 Hawke's Bay Chardonnay

Variety

100% Chardonnay

Colour

Rich golden colour with soft yellow hues.

Aroma

Intense aromatics of stone fruit and pineapple balanced with a creamy oak complexity.

Palate

Beautifully elegant, a delicious combination of white peach, apple and spice, is balanced with toasty oak and a long finish.

Analysis

Alcohol	13%
pH	3.43
Titratable Acidity	4.3 g/l
Residual Sugar	<1 g/l

Vineyard

The grapes are picked from vineyards near the Pacific Ocean in the Hawke's Bay region of New Zealand. The soils are ancient river beds with a mix of free draining stony soils and clay loams.

Viticulture and Winemaking

A combination of Mendoza and Clone 6 chardonnay was carefully harvested, wild yeast ferment, 22% barrel fermented in French oak and 100% malolactic fermentation.

Vintage

A warm summer provided stunning flavours and structure.

Food Matching

This wine is delicious on its own, or with a chicken and leek pie, or roast pork with crackling.