

# 2019 Hawke's Bay Chardonnay

Delightfully creamy and succulent, our Hawke's Bay Chardonnay is drinking beautifully. An elegant wine with a delicious combination of white peach, brioche and a hint of oak.

## Colour:

Rich gold with soft yellow hues.

## Aroma:

White peach, grapefruit & nectarine characters with subtle notes of vanilla & roasted cashew.

## Palate:

Luscious and full-bodied creamy style with delicious flavours of brioche and white peach with a toasty oak complexity. A lingering delectable finish.

## Winemaking & Viticulture:

The grapes for this wine were grown in vineyards the Bridge Pa and Gimblett Gravels sub-regions in the Hawke's Bay region of New Zealand, where the soils are ancient river beds. A warm and dry summer after a wet spring allowed fruit to be left on the vines so flavours could fully develop.

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 % v/v

Residual sugar 1.2 g/L

Acidity 4.1 g/L

pH 3.63

## Food Match:

Superb on its own or lightly chilled with a full-flavoured creamy lemon chicken dish.



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