



## OLD VINE CHARDONNAY 2009

**Colour:** Medium gold.

**Aromatics:** Rich hazelnut and honeysuckle with ripe stonefruit.

**Palate:** Flavours of peach and nectarine with nutty notes of cashew and hazelnut. A weighty wine, with a luscious buttery texture and a hint of citrus on the finish. A well balanced wine with a very long length.

<i>REGION</i>	Gimblett Gravels, Hawke's Bay.
<i>VINEYARD</i>	Mere Road.
<i>VINTAGE</i>	2009 was a great season with good flowering and fruit set and an excellent ripening period. The summer was hot and dry with lower than average rainfall during the growing season, producing fruit with lots of flavour and good brix levels.
<i>HARVEST</i>	Hand harvested.
<i>OAK</i>	Matured in French oak for 11 months. Mix of new, one and two year old oak.
<i>VINIFICATION</i>	Whole bunch pressed, settled , 25% malolactic fermentation followed by maturation in barrel.
<i>RECOMMENDED RETAIL PRICE</i>	NZ\$45

