



OLD VINE CHARDONNAY 2010

Colour: Medium gold.

Aromatics: Ripe stone and tropical fruits, with rich leesy notes and a hint of butter.

Palate: Full bodied with an opulent texture and weighty mouthfeel. Concentrated peach, mango and pineapple flavours with a lovely citrusy finish. Also notes of honey and toast. A well balanced wine.

<i>REGION</i>	Gimblett Gravels, Hawke's Bay.
<i>VINEYARD</i>	Mere Road.
<i>VINTAGE</i>	A cooler year than average, which meant yields were down, however heat late in the season resulted in high quality fruit and good flavour development.
<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 , 50% malolactic fermentation followed by maturation in barrel.
<i>RECOMMENDED RETAIL PRICE</i>	NZ\$45



