



CHARDONNAY 2010

Colour: Pale gold.

Aromatics: Stone fruit on the nose, with peach, nectarine and apricot. Hints of butter and toast.

Palate: A well balanced, elegant wine with stone fruit and citrus flavours with a suggestion of minerality. A refreshing note of acidity on the finish and a good length. The oak influence is subtle.

<i>REGION</i>	Gimblett Gravels, Hawke's Bay.
<i>VINEYARD</i>	Mere Road and Tokarahi, Roy's Hill.
<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>ANALYSIS</i>	13.5% alcohol
<i>OAK</i>	Matured in seasoned French oak for 9 months.
<i>VINIFICATION</i>	Whole bunch pressed, settled , 67% malolactic fermentation followed by maturation in barrel.
<i>RECOMMENDED RETAIL PRICE</i>	\$NZ25

