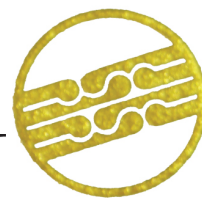


MAIMAI



Chardonnay 2011

Variety: Chardonnay
Region: Hawke's Bay
Sub Region: Red Metal Triangle, Hastings
Style: Dry
Vintage: 2011

Vineyard

Grown at our vineyard on the Red Metal triangle in Hastings where the stony free draining soils allow us to manage these vines to low cropping levels. The selected grape clone for this wine yields small bunches with small berries to help in the concentration and breadth of flavours. The vineyards are managed under a sustainable program.

Appearance

Light golden colour with straw hues.

Aroma

Slightly perfumed with floral hints of vanilla and orange blossom.

Palate

Juicy and fresh the palate has characters of stone fruit and a hint of oaky finish. The flavours linger giving a pleasant and enjoyable aftertaste.

Vinification

Harvested in early April the juice was pressed after a short time on skins and a portion was fermented in new French oak to improve the palate structure and complexity. The finished wine is a lovely balance of stone fruit and a slight toasty oak finish make this a pleasant and appealing style.

Enjoy with . . .

Chicken, pasta, curry and fish.

Recipe Suggestion

Chicken breasts, stuffed with cream cheese and basil pesto. Wrap in streaky bacon. Drizzle with a spicy apricot sauce and bake in the oven.

Technical Information

Harvest Date: April 2011
Bottled Date: October 2011
Alcohol: 13%
Residual Sugar: 1.9 g/L
Titratable Acidity: 6.5 g/L
Packaging: Screwcap (12x750ml)

