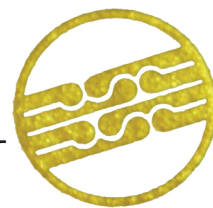


Chardonnay 2012

MAIMAI



Variety: Chardonnay
Region: Hawke's Bay
Sub Region: Bridge Pa Triangle, Hastings
Style: Dry
Vintage: 2012

Vineyard

Grown on our block in the Bridge Pa Triangle west of Hastings on free draining soils ideal for producing full bodied chardonnay with distinctive characters. The crop was managed to a level that allowed the fruit to ripen evenly and retain ideal flavours for a wine of this style. The fruit was hand harvested in mid April.

Appearance

Bright yellow straw with hints of gold hues.

Aroma

Lifted aromas of caramel and vanilla. This wine displays a complex nose of both primary tropical fruits and secondary buttery and oak characters. With time these will marry into a complex array of aromas and fragrances.

Palate

Rich and full the palate for this chardonnay is succulent and carries from the nose the oaky vanilla flavours that underpin the tropical fruits of guava, mangos and nectarines. A touch of toasty ness and a creamy texture give a pleasant complexity throughout the mouth.

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 2012
Bottled Date: January 2013
Alcohol: 13.5%
Residual Sugar: <1 g/L
Titrateable Acidity: 6.5 g/L
Packaging: Screwcap (12x750ml)

