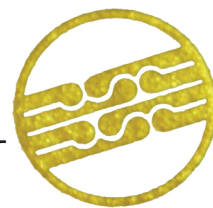


Chardonnay 2014

MAIMAI



Variety: Chardonnay
Region: Hawke's Bay
Sub Region: Bridge Pa Triangle, Hastings
Style: Dry
Vintage: 2014

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.

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.

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 mid 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.

Technical Information

Harvest Date: April 2014
Bottled Date: April 2015
Alcohol: 13%
Packaging: Screwcap (12x750ml)

