



SACRED HILL

SINGLE VINEYARD

2018 SACRED HILL SINGLE VINEYARD HAWKE'S BAY CHARDONNAY

We've always sought out the finest land for our Single Vineyard wines. A place where nature runs wild. We hand select parcels of fruit from these exceptional vineyards to create world-class wines that are a natural expression of the land.

VINTAGE SUMMARY

The 2018 season had the best possible start. The early growing period from December to February was hot and dry with even less rain than last vintage. In fact, January was one of the driest on record with plenty of fine, sunny days that helped set up a great Chardonnay vintage. The dry heat and excellent growing conditions meant that the grapes were showing their perfect flavour profile at harvest. We know the quirky sub climates of our vineyard well and were able to pick our grapes at their absolute best.

WINEMAKER'S NOTE

Styled to capture the true essence of our Riflemans vineyard, this rich and textural wine offers lifted aromas of grapefruit, spiced brioche, and toasted hazelnut. Subtle but complex layers of gunflint and toasty vanilla oak support the rich fruit aromas.

The palate has excellent weight and offers powerful flavours of grapefruit pith with a lingering aftertaste of lemon curd, yellow peach and toasty oatmeal biscuits.

Superbly balanced, this sumptuous wine is well suited to a wide range of foods.

VINIFICATION

Harvested from the renowned Riflemans vineyard, this wine has been 100% barrel fermented in French oak barriques, 30% of which were new, with the balance 1 year old. The wine was aged sur lie for 10 months with lees stirring adding richness and complexity. Gently handled through to bottling to retain the wines texture, flavour and aromatics.

TECHNICAL DETAILS

Variety:	Chardonnay
Region:	Hawke's Bay
Food Matches:	Roast chicken, pork or seafood
Cellaring:	Enjoy now or carefully cellar for 5 – 7 years
RS:	0.6 g/L
Alcohol:	13.5%
pH:	3.37
TA:	6.22 g/L

Hawke's Bay,
New Zealand

