

# **BRAND STORY**

The 'Wine Thief' is the winemaker's best friend, being a widely used tool for sampling wine directly from the barrel. After many hours of barrel tasting (a tough job), a unique selection of individual barrels from wines are chosen to create this distinct blend. These are then fermented naturally with indigenous yeasts and very minimally handled through to bottle. The resulting wine is a richly textured and opulent style of Chardonnay with power and grace.

#### VINTAGE SUMMARY

Vintage 2016 was somewhat of a roller coaster ride, with erratic weather, cool early summer, a blistering February, and culminating in a very successful harvest. Whew! Despite dire predictions of an extreme El Nino weather pattern that would bring hot dry winds and drought, Hawke's Bay experienced a cool and variable spring and early summer, with growing degree days running behind average. February however came in hot and strong, with very hot and dry conditions that caught up the ripeness on all varieties. March and April were smooth sailing, with threats of rain not materialising to any significant degree.

This proved to be a great Chardonnay vintage. The vines were not overly vigorous and had moderate crop loads, and the cooler spring and early summer seems to have retained freshness in the wines. We harvested totally pristine fruit with excellent ripeness and acid balance, along with good intensity and persistence.

### WINEMAKER'S NOTE

Complex aromas of bran biscuit, grapefruit marmalade and doughy brioche. The palate is very richly textured with mid-palate opulence and mouth-filling creaminess. The finish is finely textured with savoury spice hints and vanilla crème brûlée notes.

## VINIFICATION

Handpicked, old vine own rooted Mendoza grapes (26 years of age) were whole bunch pressed straight to barrel. The wine received 100% barrel fermentation with indigenous yeasts in French oak barriques, 50% of which were new. Following natural malolactic fermentation (100%), barrels are tasted regularly and blended once optimum balance and integration has occurred. Minimum handling processes are applied throughout.

VARIETY	Chardonnay
REGION	Hawke's Bay
FOOD MATCHES	Roasted white meats
CELLARING	6 – 8 years
RS	Dry
ALCOHOL	13 %
РН	3.55
ТА	5.56 g/L

WINEMAKER	Tony Bish
HARVEST DATE	28/03/2016
FRUIT SOURCE / SUB REGION	Riflemans Vineyard, Dartmoor Valley, Hawke's Bay
1ST YEAR OF PRODUCTION	2004
BOTTLING DATE	18/04/17
CASES PRODUCED	297 dozen





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