



# SACRED HILL

## 2017 SACRED HILL HAWKE'S BAY CHARDONNAY

This Chardonnay reflects our roots, always looking to the land first to craft world-class wines that taste like adventure feels. From our home in Hawke's Bay, this quality wine is made to share.

### VINTAGE SUMMARY

The 2017 growing season was one of extremes. January was one of the driest on record with fine sunny days and our grapes reaped the benefits from these excellent growing conditions.

The harvest months of March and April were exceptional in the volume of rain that fell between our normal, fine warm days.

Picking date was the key to success and with our extensive experience of our vineyards and the region we were able to pick our grapes for this chardonnay at the optimal time. This year's vintage conditions have led to wines that exhibit finesse, great length of flavour on the palate and the ability to develop further complexity with short to medium term aging.

### WINEMAKER'S NOTE

Pale straw coloured with green hues. A complex aroma of citrus rind, fresh vanilla, baked peach and toasty oak notes greet the nose. The palate is rich and generous with ripe stone fruit characters and nutty oak complexity, leading to a fine lingering finish with a citrus zest aftertaste.

### VINIFICATION

Harvested gently from our iconic Rifleman's vineyard and transferred to press without crushing. Fermented with French Oak with regular lees stirring to enhance palate weight and richness. Minimally handled through to bottling to retain the wines texture, flavour and aromatics.

### TECHNICAL DETAILS

Variety:	Chardonnay
Food Matches:	Salads, Seafood and white meats
Cellaring:	1 – 3 years
RS:	1.25 g/L
Alcohol:	13.5%
pH:	3.39
TA:	5.45 g/L

Hawke's Bay,  
New Zealand

