



SACRED HILL

RIFLEMANS CHARDONNAY 2017 HAWKE'S BAY

BRAND STORY

The Riflemans Vineyard is set on a beautiful, elevated river terrace. Our grapes have always thrived there – and, in the early days, so did the birds. With no other food source for some distance they gorged daily on our precious fruit. We responded with equal fervour, brandishing shotguns while riding the quads or walking the block. When we'd successfully harvested and pressed to barrel, we chalked up 'Shotgun Chardonnay' on the barrelheads. When it came to bottling we decided on a more positive spin and called the wine Riflemans – the name of a little known native bird, whose Maori name, Titipounamu, means Little Greenstone.

VINTAGE SUMMARY

The 2017 growing season was one of extremes. January was one of the driest on record with fine sunny days and our chardonnay grapes reaped the benefits from these excellent growing conditions. Picking date was the key to success and with our extensive experience with our Riflemans vineyard and the region we were able to pick our grapes for this chardonnay at the optimal time.

WINEMAKER'S NOTE

The wine has a complex nose showing hazelnut and walnut, ripe citrus zest and citrus blossom with hints of lemon brioche. The palate is fabulously full and rich with a supple vein of lively acidity lending support to creamy oak tannins. Elegance and power!

VINIFICATION

Hand-picked fruit, from our 27 year old own rooted Mendoza was whole bunch pressed to retain delicacy and low phenolic impact. Briefly settled then transferred to tightly grained French oak barriques, 80% of which were new, for ferment with indigenous yeasts. With over 20 years of winemaking of this single origin Chardonnay, our oak selection has been refined to those barrels that work synergistically with the vineyard. Natural malolactic ferment (100%) followed primary ferment, with occasional lees stirring to build texture and richness. Ageing in our temperature-controlled barrel room for 12 months ensures freshness and retains the power and elegance of this wine. Minimally handled to bottle.

NEW ZEALAND
SUSTAINABLE
WINEGROWING



HAWKE'S BAY,
NEW ZEALAND

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VARIETY	Chardonnay
REGION	Hawke's Bay
FOOD MATCHES	Spring lamb and chicken dishes
CELLARING	10 years
RS	Dry
ALCOHOL	13.2 %
PH	3.4
TA	6.5 g/L

HARVEST DATE	14/03/2017
FRUIT SOURCE / SUB REGION	Riflemans Vineyard, Dartmoor Valley, Hawke's Bay
1ST YEAR OF PRODUCTION	1995
BOTTLING DATE	29/05/2018