

The 'Wine Thief' is the winemakers 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 them 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

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. The harvest months of March and April were unusual 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.

WINEMAKER'S NOTE

Pale straw appearance with bright gold hues in the centre. On the nose enticing brioche, hazelnut and lemon aromas with ripe grapefruit zest and mineral notes in the background.

The palate has sweet fruits of quince, grapefruit and creamy lemon curd. The wine is richly textured it builds in the mouth and shows lovely balance of fruit and oak. There are rich layers of flavour showing nutmeg and crushed oyster shell. There is a citrus freshness and tight minerality that leaves an intense finish and long-lasting crème brûlée flavours. A fantastic wine!

VINIFICATION

Handpicked, old vine own rooted Mendoza grapes (27 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 and creamy pasta dishes
CELLARING	5 – 8 years
RS	Dry
ALCOHOL	13 .5%
PH	3.41
TA	6.98 g/L

HARVEST DATE	22/3/17
FRUIT SOURCE / SUB REGION	Riflemans Vineyard, Dartmoor Valley, Hawke's Bay
1ST YEAR OF PRODUCTION	2004
BOTTLING DATE	29/5/18



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CHARDONNAY

NEW ZEALAND

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