



## 2018 SACRED HILL RESERVE HAWKE'S BAY CHARDONNAY

As adventurers and explorers we love seeking out the best vineyards to create our Reserve wines. We team pure, intense fruit from Hawke's Bay with attentive winemaking, to make seriously special wines.

### 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 fine, sunny days and our Chardonnay grapes lapped up the dry heat and excellent growing conditions.

### WINEMAKER'S NOTE

Pale straw appearance with lifted aromas of toasted hazelnuts, cashew nuts and lemon peel greet the nose. A complex layer of well-integrated oak gives an additional subtle vanilla aroma.

A richly textured palate showing excellent weight and a lingering aftertaste of lemon curd, pink grapefruit, almonds and brioche. Balanced and succulent, this wine is a harmonious and highly enjoyable classic Hawke's Bay Chardonnay. A beautifully textural wine well suited to a wide range of foods.

### VINIFICATION

Harvested from the renowned Rifleman's Terraces, this wine has been 50% barrel fermented in French oak barriques, 25% of which were new and aged sur lie for 7 months. Lees stirring has added weight and complexity. Minimally handled through to bottling to retain the wines texture, flavour and aromatics.

### TECHNICAL DETAILS

Variety:	Chardonnay
Food Matches:	New seasons lamb, roasted chicken and seafood on the beach.
Cellaring:	2 – 3 years
RS:	Dry
Alcohol:	13%
pH:	3.46
TA:	5.66 g/L

Hawke's Bay,  
New Zealand

