



2019 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 2019 season was ultimately one that winemakers loved. Fruit was in perfect condition across all Hawke's Bay varieties loaded with intensity. A combination of the long summer and lower fruit yields meant that the harvest occurred around two weeks earlier than the long-term average.

Our Chardonnay fruit was picked at optimum maturity perfectly balanced and packed full of flavour.

WINEMAKER'S NOTE

This wine is medium straw in colour and offers complex aromas of ripe stone fruit, citrus peel and hazelnut. The palate is rich and generous offering juicy citrus flavours and a nutty complexity. Refined oak and subtle notes of spice lead to a fresh acidity that gives power and length to the finish.

VINIFICATION

Fruit harvested from our iconic Rifleman's vineyard was gently pressed and fermented slightly cloudy to give additional texture and complexity. Aged with French oak and on lees for 5 months with regular 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 season's lamb, roasted chicken and seafood salads
Cellaring:	2 – 5 years
RS:	Dry
Alcohol:	13.5%
pH:	3.6
TA:	5.2 g/L

Hawke's Bay,
New Zealand

