



## 2019 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 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 perfectly balanced with the winemakers believing this will be a vintage to compete with the best.

### WINEMAKER'S NOTE

This concentrated wine offers aromas of toasted brioche, peach and nectarine supported by lemon meringue pie and lime zest. The palate is juicy and full bodied with well-integrated oak displaying silky tannin and supple acid leaving an aftertaste of citrus.

### VINIFICATION

Harvested from the renowned Rifleman's Terraces, this wine has been 60% barrel fermented in French oak barrels, 40% of which were new and aged sur lie for 10 months. Lees stirring has added weight and complexity. Minimally handled through to bottling to retain the wine's texture, flavour and aromatics.

### TECHNICAL DETAILS

Variety:	Chardonnay
Food Matches:	Creamy pasta, poultry and salmon dishes
Cellaring:	5 years
RS:	Dry
Alcohol:	13.5%
pH:	3.60
TA:	6.1 g/L

Hawke's Bay,  
New Zealand

