



SACRED HILL

VIRGIN CHARDONNAY

2014 HAWKE'S BAY



BRAND STORY

There is definitely a large measure of Chardonnay in our blood at Sacred Hill, so it was no surprise we decided to create a new style of New Zealand Chardonnay to celebrate our 25th vintage in 2011. Blessed with an exceptional Chardonnay vineyard on our Rifleman's Terraces in Hawke's Bay, this wine is created from the first flush of pure, pristine juice from this vineyard – delicately handled from inception to bottling and untouched by oak. Could it be anything other than Virgin Chardonnay?

VINTAGE SUMMARY

Spring and early summer were very warm and dry, although perhaps slightly more windy than usual. These conditions provided excellent heat accumulation, and when the cherry crop came in two weeks earlier than usual, we had the first firm indication that we were in for an early harvest. This was followed by an early harvest for stone fruit. And the warm dry conditions persisted right through March. Chardonnay was sublime this year. With ultra clean fruit together with beautiful acidity and sugar balance. Crop levels were moderate, and fruit intensity as high as or possibly even higher than the already famous 2013 vintage. Without doubt, we have just had two of the best Chardonnay vintages in a decade -back to back.

WINEMAKER'S NOTE

Pale straw appearance. The nose is lifted and floral with strong citrus blossom and hints of briny seashells. The palate is tightly structured with vibrant lemon and lime notes, and briny oyster shell characters. Taut and scintillating.

VINIFICATION

This super premium hand-picked Chardonnay was very gently whole bunch pressed to a specialised tank for cool fermentation. This wine style is a collaboration of elegant, pristine fruit and complex yeast-derived characters -the latter has been a rewarding and very interesting phase of the winemaking process. From tank the wine has been ultra-minimally handled to bottling, preserving the beautiful delicacy of aroma and intensity of flavours.

TECHNICAL DETAILS

VARIETY	Chardonnay
REGION	Hawke's Bay
APPEARANCE	Pale straw
STYLE	Dry
SERVE	Chilled
FOOD MATCHES	Oysters, sashimi, seared Tuna
CELLARING	5 - 10 years
RS	0 g/L
ALCOHOL	12.0%
PH	3.15
TA	8.4 g/L



SACRED HILL VINEYARDS LTD

RD5 Hastings
Hawke's Bay
New Zealand

t: +64 (0)6 879 8760

f: +64 (0)6 879 4158

enquiries@sacredhill.com

sacredhill.com

