



2012 SV HAWKES BAY CHARDONNAY 'THE LIMeworks'

Sustainable Wine NZ Registration Number: SWE25E39B594

Winemakers Notes

Our SV Chardonnay comes from fruit harvested from our famed 'Middle Road' vineyard. This property has been owned by Coopers Creek since the late 1980s and has produced beautiful fruit year after year. The vineyard is strewn with limestone and in fact sits next to a limeworks (hence the name for this wine). Both machine and hand harvested fruit was trucked to Auckland for crushing and pressing. Fermentation commenced in tank and the juice was then run off to 2/3 American and 1/3 French oak to finish ferment and then undergo malolactic fermentation. About ¼ of the barrels were new. The wine stayed in barrel for ten months before assemblage and bottling.

Analysis; **Alc** 13% **Acid** 6.0g/L **Res Sugar** 3g/L **pH** 3.40

Tasting Notes

Colour: Pale gold in the glass at bottling, but will slowly deepen with time.

Bouquet: Profound! A melange of vanilla, cream, sweet lemon, grapefruit, hazelnut, and subtle oak.

Palate: Powerful! This is a big, rich Chardonnay. It has weight, sweet fruit, beautiful texture and length.

Cellaring

Already approachable, but will cellar happily into the medium term in a cool environment.

Food Matches

The oak ageing makes this wine an excellent match with full flavoured rich dishes, in particular poultry, pork, salmon and crayfish.

Suggested Wine List Description

A stylish Chardonnay, mouth-filling and smooth. Not heavy, but with great depth of flavour, it shows maturity balancing sweet citrus and grapefruit aromas with delicate oak and nut overtones. Everything lingers neatly on the finish.

Awards

Elite Pure Gold Medal – Air NZ Wine Awards November 2013

Five Stars/93 Points – Wine Orbit October 2013

Silver Medal – NZ International Wine Show 2013

Silver Medal – Spiegellau International Wine Competition 2013

Recommended - Winestate Magazine July 2013