

## 2013 SWAMP RESERVE HAWKES BAY CHARDONNAY

Sustainable Wine NZ Registration Number: SW37C95667FC

### Winemakers Notes

In 2013, we hand harvested the best fruit from the top of our Middle Road Chardonnay vineyard. This same vineyard has been providing fruit for our Swamp Reserve Chardonnay since 1989. Vintage 2013 was a tremendous year and we will be talking about the fruit quality for many years to come. The fruit was chilled and trucked to Auckland for whole bunch pressing. Fermentation, MLF and aging occurred in French oak (about 25% new). The wine stayed in barrel, on gross lees until January 2014 and was bottled in March and April of 2014.

### Analysis

**Alc** 14%      **Acid** 6.2 g/L      **Res Sugar** 5 g/L      **pH** 3.36

### Tasting Notes

**Colour:** Pale in the glass as a young wine, but will develop pale gold tints with time in the bottle.  
**Bouquet:** Year after year the fruit from this vineyard exhibits ripe lemon and grapefruit characters. This is interwoven with subtle oak and lees and MLF derived creaminess.  
**Palate:** Harmony and balance have become two of the hallmarks of our Swamp Reserve style. This wine has fineness and structure, yet is also incredibly complex and long.

### Cellaring

Our Reserve Chardonnays drink beautifully after about 12 to 18 months, and then cellar out to around five years in the correct environment.

### Food Matches

Full flavoured chardonnays are great food wines, especially richly flavoured meat dishes such as lamb, pork and duck, and seafood - crayfish, salmon and trout. Accompanying sauces could include citrus, apple, nuts, mushrooms and aromatic herbs.

### Suggested Wine List Description

Full, rich and complex white wine, with delicious sweet fruit flavours, well balanced with nut and oak tones and great length of flavour.

### Independent Reviewer's Comment

"A bouquet packed with a nutty and bold use of oak adding richness alongside some roasted stone fruit aromas. Palate is creamy, luscious, dry and packed with flavours of oak, spice, roasted stone fruits and lots of energy." Cameron Douglas MS

### Awards

**95 Points/Gold Ribbon** – Bob Campbell  
4.5 Stars - TheShout NZ