

‘LIMEWORKS’

2016 SELECT VINEYARDS HAWKES BAY CHARDONNAY

Sustainable Wine NZ Registration Number: SWB27CA5EE93

Winemakers Notes

Vintage 2016 was tremendous in Hawkes Bay. We harvested our Limeworks block on Friday 8th April and trucked the fruit to Auckland for processing. The ferment was started in tank and then went off barrel to finish. The wine then went through a partial malolactic fermentation. About 20% of the barrels were new American oak with the balance being seasoned American and French oak. The wine stayed in barrel for 11 months.

Analysis; **Alc** 13% **Acid** 7.5g/L **Res Sugar** 2.4g/L **pH** 3.46

Tasting Notes

Colour: This vineyard always has a bit of colour: Pale in the glass at bottling, but will slowly deepen with time.

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

Independent Reviewer's Comment

“A delectably expressed chardonnay; the instantly appealing bouquet shows rockmelon, nectarine, nougat, vanilla and toasted hazelnut characters, leading to a concentrated palate that is beautifully weighted and persistent. The wine offers fabulous ripe fruit flavours as well as stylish oak undertones, wonderfully complemented by creamy mouthfeel and bright acidity.” Sam Kim

Awards

5 Stars/94 Points – Wine Orbit, March 2018

Silver Medal – NZ International Wine Show, September 2017