

‘PLAINSMAN’

2016 SELECT VINEYARDS HAWKES BAY CHARDONNAY

Sustainable Wine NZ Registration Number: NZW4F7E3DB3C

Winemakers Notes

Our 2016 Plainsman SV Chardonnay is based on a single parcel of fruit from a block in Koropiko. For the fourth year in a row the weather gods smiled upon Hawkes Bay and we were able to harvest our fruit in magnificent condition. Post harvesting, pressing and settling, the juice was run off to seasoned American and French oak for fermentation and aging. Most barrels also went through a secondary malolactic fermentation.

Analysis; **Alc** 13.% **Acid** 6.2g/L **Res Sugar** 3.6g/L **pH** 3.39

Tasting Notes

Colour: Very pale gold in the glass at bottling, and the colour will slowly deepen with time.
Bouquet: A melange of vanilla, cream, sweet lemon, grapefruit, hazelnut, and subtle oak.
Palate: This is a 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 delightful chardonnay; the beautifully fragrant bouquet shows white nectarine, fig, vanilla and nougat characters with subtle hazelnut complexity. It is wonderfully weighted and fleshy on the palate, delivering plenty of delectable fruit flavours and silky texture, finishing superbly long and smooth.”

Awards

5 Stars/93 Points – Wine Orbit, March 2018

4 Stars – Winestate, November 2018