

2016 SWAMP RESERVE HAWKES BAY CHARDONNAY

Sustainable Wine NZ Registration Number: NZW6D57DE9F4

Winemakers Notes

We hand harvested our best Chardonnay block on 7th April. The fruit was chilled and trucked to Auckland for whole bunch pressing. About half of the juice went straight to barrel ex the press for a ‘wild and dirty’ ferment and the balance was settled, racked and inoculated before being run off to oak. All of the oak used across the two parcels was French and all of the wine went through MLF. So, overall, the wine is about 50% wild ferment and about 40% new oak. The wine stayed in barrel, on gross lees until 13th February 2017. Post assemblage, the wine was filtered and then bottled on 16th March 2017.

Analysis

Alc 13.5% **Acid** 6.3g/L **Res Sugar** 2.4g/L **pH** 3.43

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 24 to 30 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

Awards