

## ‘LIMEWORKS’

### 2017 SELECT VINEYARDS HAWKES BAY CHARDONNAY

Sustainable Wine NZ Registration Number: NZW93AE9C458

#### Winemakers Notes

Vintage 2017 was very challenging in Hawkes Bay. Unseasonal rain events meant that we had to be very proactive in the vineyard to ensure we were harvesting at the right time. Our 2017 Limeworks is a surprisingly complicated assemblage. It is mostly based on a single machine harvest but also contains fruit from three separate hand harvests. The machine harvested fruit went to new and seasoned American oak and the hand harvests went to new and seasoned French oak. All components went through MLF and then stayed in barrel for around 11 months.

**Analysis;**    **Alc** 13%    **Acid** 6.8g/L    **Res Sugar** 2.4g/L    **pH** 3.44

#### 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

“It is immediately appealing on the nose showing ripe stone fruit, rockmelon, cedar and vanilla characters with subtle brioche note. The palate is wonderfully weighted and flavoursome, delivering excellent fruit richness as well as creamy mouthfeel and vibrant acidity, leading to a persistent silky finish.” Sam Kim

#### Awards

**94 Points/5 Stars** – Wine Orbit, July 2018