

‘LIMEWORKS’

2018 SELECT VINEYARDS HAWKES BAY CHARDONNAY

Sustainable Wine NZ Registration Number: NZW8F5AE4265

Winemakers Notes

Vintage 2018 was very challenging in Hawkes Bay. This wine is testament to the extraordinary skills of our vineyard staff. Faced with very challenging conditions, they worked tirelessly to ensure that, in 2018, we harvested some of the best fruit we have ever seen off our Limeworks Block. This wine is mainly machine harvested fruit, supplemented by a small hand-picked parcel. Post pressing and settling the juice was run off to barrel (20% new American) for fermentation and MLF. The MLFs moved very quickly in 2018 and post that, the wine stayed in barrel until February 2019. The wine was bottled in May 2019

Analysis; **Alc** 13% **Acid** 7.5g/L **Res Sugar** 2g/L **pH** 3.37

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 Comments

“If you like toasty, creamy, full-flavoured chardonnays, try this. Fragrant and full-bodied, it has generous stonefruit flavours, strongly seasoned with toasty oak, and good complexity.” Michael Cooper
“Reasonably weighty chardonnay with peach, chalky-mineral, lime zest and subtle spicy oak flavours. A smooth-textured wine, with a vibrant thread of thrilling acidity promoting a mouth-cleansing finish. Excellent value (@ \$25)” Bob Campbell

Awards

94 Points/5 Stars - Wine Orbit, March 2020

4 Stars - Winestate Magazine, November 2019

93 Points - The Real Review, September 2019

SHARE OUR SENSE OF ADVENTURE