

‘LIMEWORKS’

2019 SELECT VINEYARDS HAWKES BAY CHARDONNAY

Sustainable Wine NZ Registration Number: NZW97B94A695

Winemakers Notes

This chardonnay was crafted from the excellent 2019 Hawkes Bay harvest. After a dry warm growing season we harvested some of the best fruit we have ever seen off our Limeworks Block. This wine is from machine harvested fruit, with only the free run portion kept for this blend. Post pressing and settling the juice was run off to barrel (20% new American) for fermentation and MLF. Post MLF the wines were left on lees for 11 months barrel maturation and lees contact. The wine stayed in barrel until February 2020 and was bottled in June 2020.

Analysis; **Alc** 12.5% **Acid** 7.1g/L **Res Sugar** 2g/L **pH** 3.41

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 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

“Pure, fresh and lively bouquet with a palate full of white fleshed fruits, white smoke, apple, peaches and apricot suggestions contrasted with a fine flinty tease. Textures of coarse silk and fine tannin combine to deliver a lovely mouthfeel with a moderate measure of oak.” Cameron Douglas MS, Oct 2020

“Wonderfully composed and stylish, the wine shows nectarine, fig, vanilla and roasted cashew notes on the nose, followed by a concentrated palate displaying excellent weight and depth. It’s richly textured and complex with an impressively long delectable finish. At its best: now to 2025.” Sam Kim, Jan 2021

“Intense, tangy chardonnay with grapefruit, peach, saline, oyster-shell and toasted nut flavours. A rich, weighty wine with a pleasing, silken texture and restrained power. Should develop well with bottle age.” Bob Campbell, Sept 2021

Awards

Five Stars/94 Point – Wine Orbit, Jan 2021

92 Points – The Real Review, Sept 2021

4 Stars – Winestate Magazine, July/August 2021

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