

Grapes
100% Chardonnay

Region/Appellation
Hawkes Bay

Alcohol by volume
13.50%

Residual Sugar
0.74 g/l

pH
3.16

Total Acidity
7.43 g/l

Vegetarian
No

Vegan
No

Drinking Window
2021 - 2031

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
04/12/2021

Legacy Chardonnay 2016

Winemaker Notes

The 2015/2016 growing season has produced a wine encapsulating concentration and restraint. Citrus, pink grapefruit, roasted nuts and fragrant flinty aromatics combine with a finely styled, textured and seamless palate. Showing harmony and complexity this classic Hawkes Bay Chardonnay will continue to age gracefully over time. Distinctive and age-worthy.

Vineyard

Grapes were selectively handpicked on the 14th and 16th of March from low yielding vineyards identified for their ability to produce grapes with concentration, freshness and balance. Excellent flavour ripeness at lower sugar levels, not least due to low yields and vine age, allowed early picking when natural acid levels were higher, ensuring the final wine exhibits freshness and restraint.

Winemaking

Whole cluster pressing following by natural fermentation in 43% new French oak barrels. Matured for 12 months on lees, 10 months in barrel and 2 in tank.

Vintage

The 2015/2016 growing season and our vineyards have produced an excellent finely styled Chardonnay. We had a cooler than normal spring and an early summer period, followed by an exceptionally warm February and March with lower than average rainfall. A settled and dry lead up to harvest allowed picking decisions to be based purely on flavour and acid balance.

Food match

Grilled and Roasted White Meats

Perfect with seafood, shellfish, chicken and pork.

