EST. 1905

ANTHONY JOSEPH

VIDAL

of HAWKES BAY

Legacy

HAWKES BAY
CHARDONNAY 2016

AWARDS, ACCOLADES & REVIEWS

Trophy - Sydney International Wine Competition 2018
Double Gold - Six Nations Wine Challenge 2018
Gold - Air NZ Wine Awards 2017
5 stars - Winestate Magazine 2017
96/100 - Sam Kim
19/20 - Raymond Chan

SITE, SEASON & HARVEST

Vineyards: Lyons, Keltern and Kokako

Yields: 31 hl/ha

Clone: 15

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. 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.

WINE MAKING

Pressing: Whole cluster

Fermentation: Natural

Fermentation Vessel: French barrique – 43% new and balance seasoned

Maturation: 12 months on lees; 10 in barrique and 2 in tank

Bottled: 23rd March 2017   Barriques made: 28

Cellaring Potential: 5 – 8+ years from vintage

TECHNICAL DETAILS

Variety: Chardonnay   Total acidity: 7.43gL

Alcohol: 13.5%   Residual sugar: Nil

pH: 3.17   Barcode:

TASTING NOTE

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.

HERITAGE • PROVENANCE • QUALITY