

ANTHONY JOSEPH
VIDAL
of HAWKES BAY

Legacy

HAWKES BAY
CHARDONNAY 2018

AWARDS, ACCOLADES & REVIEWS

Gold - Six Nations Wine Challenge 2019

Fine Wines of New Zealand 2019

SITE, SEASON & HARVEST

Vineyards: Lyons and Kokako

Yields: 30 hl/ha

Clone: 15 and Mendoza

The 2017/2018 growing season and these vineyard sites have produced an excellent and finely styled Chardonnay. A warm and relatively dry early summer lead to hot conditions over the key ripening months of January and February. The Growing Degree Days for the season were high at 16% above the Long Term Average. The vineyards were harvested between the 14th and 16th of March showing excellent flavour and in perfect condition. These vineyards have been identified for their low yielding nature and their ability to produce grapes with concentration, freshness and balance. Good 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 - 45% new and balance seasoned

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

Bottled: 24th March 2019

Barriques made: 33

Cellaring Potential: 5 - 8+ years from vintage

TECHNICAL DETAILS

Variety: Chardonnay

Total acidity: 7.1g/L

Alcohol: 13.5%

Residual sugar: Nil

pH: 3.3

TASTING NOTE

The 2017/2018 growing season has produced a wine encapsulating concentration and restraint. Citrus, roasted nuts and fragrant flinty aromatics combine on a finely styled, textured and seamless palate. Showing harmony and complexity with underlying saline qualities this classic Hawkes Bay Chardonnay will continue to age gracefully over time. Distinctive and age-worthy.

