

EST. 1905

ANTHONY JOSEPH

VIDAL

of HAWKES BAY

Legacy

HAWKES BAY
CHARDONNAY 2011

AWARDS, ACCOLADES & REVIEWS

5 Stars & Top Wine of Tasting – *Cuisine Magazine, May 2013 (NZ)*

4 ½ Stars – *Winestate & 5 Stars – Winestate Hawkes Bay Tasting 2013 (NZ)*

Pure Gold – *Air New Zealand Wine Awards 2012*

Gold – *New Zealand International Wine Awards 2013 (NZ)*

Gold – *Hawkes Bay A&P Wine Awards*

SITE, SEASON & HARVEST

Vineyards Ngakirikiri Lyons, Keltern, Ohiti and Kokako

Yields: 1.5-2.0kgs/vine

Clone: Predominately clone 15

Never before have we seen such excellent flavour development and ripeness in the grapes at relatively low brix levels. Attaining good flavour at lower sugars has produced wines at lower than normal alcohol levels, wines that show balance, restraint and real drinkability. Despite a cooler than normal start to the growing season, open bunch structure and low yields would prove to be a great benefit later in the season. It was a year for meticulous attention to detail in the vineyard. The key ripening month of February was outstanding with higher than normal temperatures and almost no rain to speak of. Despite weather pressure in early March, the higher degree days for the season, lower than normal yields and advanced physiological ripeness allowed us to pick earlier than normal. Critically, earlier canopy work creating openness in the vine and fruiting zone paid dividends.

Grapes for this wine were hand harvested from very low yielding sites, identified for their ability to produce grapes with depth and concentration of flavour combined with fine natural acidity. Sourced from the cooler vineyard sites of Kokako and Keltern and the warmer Gimblett Gravels of Ngakirikiri and Lyons, these sites and the 2011 season have delivered a finely styled wine showing good concentration and excellent balance.

TECHNICAL DETAIL

Varieties: Chardonnay

Total acidity: 7.1g/L

Alcohol: 13.5%

Residual sugar: Nil

pH: 3.24

Barcode: 9414416101595

TASTING NOTE

The 2011 vintage has produced a finely styled Chardonnay. Citrus, flint and roasted nut aromas combine into a seamless palate with an underlying minerality. Balanced and elegant, this classic Hawkes Bay Chardonnay will continue to age gracefully over time.

WINEMAKING

Pressing: 100% whole cluster

Fermentation: Predominately natural

Fermentation vessel: French barrique, new and seasoned

Maturation: 10 months on lees

Malolactic fermentation: Partial and natural

Bottled: 8 March 2012 400 Cases Made

Cellaring Potential: 5+ years from vintage

HERITAGE • PROVENANCE • QUALITY

