

VIDAL

of HAWKES BAY

SOLER

HAWKES BAY
CHARDONNAY 2019

REVIEWS & SCORES

94/100 - Sam Kim, *Wine Orbit*

93/100 - Cameron Douglas *MS*

93/100 - Bob Campbell *MW*

SITE, SEASON & HARVEST

Vineyards: Kokako, Lyons and Keltern

Yields: 30 hl/ha

Clones: 15 and Mendoza

The 2018/2019 growing season has produced a balanced, finely styled Chardonnay. Overall the season was warm with a total heat summation of 1,540 Growing Degree Days, well above the Long Term Average with only 2 years in the last 10 surpassing it. The key ripening months of January and February were warm and dry. This combined with low crop yields, good flavour concentration and a careful selection allowed us to harvest fruit in excellent condition between the 7th and 17th of March. Naturally low vigour soils and attention to detail in the vineyard across all aspects creates the opportunity to produce high-quality Chardonnay.

WINE MAKING

Harvest: Hand picked, 7th - 17th March 2019.

Fermentation: Natural

Fermentation Vessel: French barrique; 33% new and 67% seasoned 1 - 2yr

Maturation: 10 months on lees in French oak, 2 months in tank

Bottled: 8th March, 2020

Barriques made: 24

Cellaring Potential: 3-5+ years from vintage

TECHNICAL DETAILS

Varieties: Chardonnay

Total acidity: 7.34

Alcohol: 13.5%

Residual sugar: Nil

pH: 3.26

TASTING NOTE

The 2018/2019 growing season has produced a wine showing concentration, fragrance and restraint. Citrus, yellow stone fruit, roasted nuts and seductive flint combine on a finely styled and textured palate. Showing vibrancy, balance and background complexity this Chardonnay will continue to age gracefully over time.

