

ROY'S HILL

HAWKES BAY

ROY'S HILL CHARDONNAY 2010

These Chardonnay grapes were grown in our vineyards at Gimblett Road, Hawke's Bay. This wine is predominantly made from the Mendoza clone of Chardonnay, providing intense citrus aromas and flavours. Cool fermentation retained the pristine grape flavours. A proportion of oak maturation and lees ageing, imparts complexity, texture and weight to the palate.

Colour: Straw.

Aroma: Lifted lively citrus aromas and subtle oak.

Palate: A lively, fruit driven Chardonnay. Crisp citrus and green apple flavours softened with fresh pineapple and subtle oak. This wine is drinking well now.



Kate R

KATE RADBURND, WINEMAKER



TECHNICAL DATA

SOILS

Consisting of alluvial gravel overlaid with silt sands of varying depths. The Ngaruroro River laid these soils incorporating volcanic pumice sands down centuries ago. These free draining and low status soils are ideal for winegrowing.

VINTAGE CONDITIONS:

Favourable conditions were experienced through flowering and fruit set. A long warm summer followed by a short period of wet weather in early March led to an exceptional harvest. Yields and quality were above average which has made 2010 a vintage to savour.

FINAL COMPOSITION:

Alc. 13.5%; pH 3.4; TA 7.0 g/l; RS <1 g/l