



FRIZZELL HAWKE'S BAY CHARDONNAY 2008 – 3rd bottling

18 Nov 10

WHAT DICK HAS TO SAY

It's peachy. Lemony. And generous. Like we bottled summer in The Bay.

WINEMAKERS NOTE

Classic HB chardonnay with lemon and grapefruit aromas leading into a palate that is complexed with partial barrel fermentation and lees aging. The wine is youthful with a generous mouthfilling texture and bright natural acidity. WINEMAKER – ROD MCDONALD

VINTAGE SUMMARY

2008 was a standout year for Hawke's Bay Chardonnay with a relatively cool start to the growing season and a long and settled summer. These grapes were harvested at optimum flavour and sugar ripeness with a balanced natural acidity.

VINIFICATION

The fruit was carefully whole-bunch pressed immediately following picking and was settled in tank. The juice was cool settled overnight before being racked to barrels and fermented at around 16 to 18 degrees. Cool enough to retain fruit intensity, warm enough to ensure palate texture and a rounded mouthfeel. Following ferment, the wine was stirred on yeast lees for winter before completing a full malolactic ferment in Spring.

The wine was lightly fined and filtered before bottling.

TECHNICAL DATA

REGION	Hawke's Bay	VARIETY	Chardonnay
APPEARANCE	Golden lime	STYLE	Peachy, lemony classic chardonnay style
PRODUCTION NO.S	3700 bottles	CLOSURE	Screw cap
SERVE	Lightly chilled	CELLARING	1-3 yrs
RS	1.5 g/L	ALCOHOL	13.5%
PH	3.29	TA	5.48 g/l

