



Matahiwi Hawke's Bay Chardonnay 2008

This is a rich style of Chardonnay with the accent on strong fruit flavours. Ripe melon, nectarine and summer peach aromas combine with oak hints of cedar and spice and a long, full, yet soft finish. Ideal matched with creamy pasta or white meat dishes. It is also delicious with seafood. Enjoy now, or cellar until 2011.

Vineyard

This Chardonnay is a mix of clones Mendoza and Clone 15 from the Ngatarawa Road and Taradale areas in Hawke's Bay. Free draining stony silty loams are the predominant soil type in this area. The crop was kept low and well exposed to ensure even ripening and good flavour development.

Winemaking

This Chardonnay was cool fermented with both aromatic yeasts and Burgundy style yeasts in stainless steel tanks. Once fermentation was completed the wine was left for an extended period on yeast lees to promote textural qualities and mouthfeel. The wine exhibits stonefruit and ripe citrus flavours with a rich, mealy texture. A small portion was fermented in barrels using native yeasts to increase complexity.

Technical Notes

Harvest Date: 27th and 28th March 2008
Brix: 23.0 °Brix
Bottled: July 2009
Alcohol: 13.5%
Total Acidity: 6.2 g/l
pH: 3.32
Residual Sugar: 2.1 g/l

