



CRU

HOWELL CHARDONNAY 2018

Season Summary

A warm season with the early to mid-summer being dry and relatively stress free from a growing perspective. A humid, somewhat damp March meant perfect timing of harvest was crucial.

Viticulture

70/30 split of Clone 15/95 chardonnay. 20-year-old established vines that are dry farmed. Soil is silty loam over gravel with some limestone influence. The vineyard is run to SWNZ standards with a nil residue spray programme. Harvest Date: 7th March 2018

Winemaking

100 % Hand harvested fruit was whole bunch pressed and then fermented in a blend of new and aged French oak barriques, 67% new oak. 100% indigenous malolactic fermentation with a small amount of lees stirring during the 10 months in barrel before bottling. Minimal filtration.

Tasting Note

Vibrant pale straw colour. Ripe fruits with citrus, hazelnut and cashew notes. A complex, lush and full palate with balancing acidity and tension. Immediately attractive and with many years ahead. Creamy, lingering and long.

Chemical Analysis

Alcohol: 13.3%

TA: 6.1 g/l

Ph: 3.29

Other additives: None

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 300 x 6pks

