

STONE PADDOCK

BY PARITUA

HAWKE'S BAY CHARDONNAY 2022



WINE DESCRIPTION

Tasting Notes

The 2022 Stone Paddock Chardonnay is a lightly oaked wine. Showing ripe peach and apricot aromas with hints of nougat and citrus flower, the gentle influence of battonage accentuates flavours of peach and hints of butterscotch, the texture is luscious with a full rich mid palate and zesty acidity accentuated by the grapefruit citrus fruit finish.

Viticulture

The Chardonnay is planted on the most western part of the vineyard clones 95 and 15 are grown on a standard two cane canopy. Fruit exposure is limited to achieve excellent flavour and phenolics balance.

Winemaking

Several batches of machine harvested fruit were de-stemmed to press. After a slow and gentle pressing cycle the juice was settled and then fermented in stainless steel tanks at relatively warm temperatures, to minimize reductive or flinty notes. About half the wine was fermented in seasoned oak puncheons. We use selected yeast strains to create complexity and depth. The wine is kept on yeast lees for several months with regular lees stirring (battonage) to help develop complexity and richness, before blending, and filtration.

Best drinking

This Chardonnay is a refreshing style and will be a great accompaniment with seafood and poultry dishes, and with time it will grow to a well rounded wine to be drunk with white meat and game fowl dishes, Drink now or cellar up to 2028 or longer.

13.5% alc (contains 8.0 standard drinks)

