

## ‘LIMEWORKS’

### 2021 SELECT VINEYARDS HAWKES BAY CHARDONNAY

Sustainable Wine NZ Registration Number: NZWEBA2377D8

#### Winemakers Notes

This chardonnay was crafted from the excellent 2021 Hawkes Bay harvest. After a dry warm growing season we harvested the perfectly ripened fruit off our Limeworks Vineyard. Post pressing and settling the juice was run off to barrel (20% new American) for fermentation and MLF. The wine was left on lees for 9 months barrel maturation and lees contact. The barrels were emptied in January 2022, and the wine was fined, filtered, and bottled.

**Analysis;**    **Alc** 13.3%    **Acid** 6.4 g/L    **Res Sugar** 3.19 g/L    **pH** 3.38

#### Tasting Notes

**Colour:**        This vineyard always has a bit of colour: Pale in the glass at bottling, but will slowly deepen with time.

**Bouquet:**      Profound! A melange of vanilla, cream, sweet lemon, grapefruit, hazelnut, and spicy oak.

**Palate:**        Powerful! This is a big Chardonnay. It has weight, sweet fruit, beautiful texture and length.

#### Cellaring

Already approachable, but will cellar happily into the medium term in a cool environment.

#### Food Matches

The oak ageing makes this wine an excellent match with full flavoured rich dishes, in particular poultry, pork, salmon and crayfish.

#### Suggested Wine List Description

A stylish Chardonnay, mouth-filling, and, smooth. Not heavy, but with great depth of flavour, it shows maturity balancing sweet citrus and grapefruit aromas with delicate oak and nut overtones. Everything lingers neatly on the finish.

#### Independent Reviewer's Comments

New release, not yet shown

#### Awards