Tiratore Hawke's Bay Chardonnay 2020



la collina vineyard

tiratore Italian (ti-ra-tó-re) hunter/marksman

When planting these vines, old, spent bullets were found in almost every hole dug on the slope of la collina; we imagine this area was used for many years as a firing range for target practice.

Single vineyard Chardonnay from vines originally planted in 2001 on the lower slopes, terraces and flat, old riverbed of la collina vineyard. It has always been our plan to produce a flagship Chardonnay from the la collina vineyard, reflecting the variety and the vineyard site rather than the winemaking.

The site is planted to a number of different clones of Chardonnay, predominantly B95 and UCD15 with a smaller contribution in 2020 from 548 and 809. The clones and the rows are represented •••••••• by the stylised artwork of the label.

The fruit is 100% hand-picked, whole bunch pressed to French oak barriques for •••••••••••••• Fermentation by indigenous yeast.

The wine spent 11 months in oak prior to bottling; there was no fining or cold stabilisation. There were no additives other than sulphur.

2020 was a spectacular vintage in Hawke's Bay and this Chardonnay is a reflection of that great growing season. Full fruit and complexity and just a touch of flint, the palate is tight and textural with hints of fruit, salinity and wet stone. The palate is well structured with good length. It is an ideal food

This wine is ready to drink on release and will continue to develop positively for 6 – 8 years.



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