



A member of the Natural M.A.D.E family
www.smithandsheth.com
orders@smithandsheth.com

CRU

HERETAUNGA CHARDONNAY 2023

Blend

100% Chardonnay

Season Summary

Hawke's Bay had an incredibly unique season with regard to climate, spurred by a La Niña weather pattern persisting for its third year, bringing significant precipitation, and mild overnight temperatures.

Viticulture

With Chardonnay's fragility in wet seasons, canopy management was crucial to sustain a healthy crop. All parcels were hand leaf plucked to expose the fruit to the morning sun, while allowing ample airflow through the fruit zone. 100% hand harvesting resulted in clean, optimally ripe fruit to the winery.

Mendoza clone from the Two Terraces vineyard in the Mangatahi subregion - stony, silt loam over alluvial red metals. Clones B95, Medoza and 548 from our Omaha vineyard in the Gimblett Gravels - fine silt/sand over free-draining alluvium. All vineyards are run to Sustainable Winegrowing New Zealand standards with a nil residue spray programme.

Harvest Dates: mid-March 2023

Winemaking

100% hand-harvested fruit was whole-bunch pressed and barrel fermented in a blend of new and aged French oak barriques and puncheons. 53% new oak. 100% indigenous yeasts and 60% malolactic fermentation with a small amount of lees stirring during 11 months maturation in the barrel. A further 6 months maturation on lees in tank took place prior to bottling.

Tasting Note

Bright pale straw colour with lemon tinges. Lovely fresh aromas of fleshed peaches, roasted cashews, and lemon curd on toast. The palate is open with ripe stonefruit and confit lemon flavours surrounded by a lovely creamy texture, a hint of fine toasty oak, finishing long with a slight flinty twist.

Chemical Analysis

Alcohol: 13.0%

TA: 5.7 g/L

pH: 3.40