

SACRED HILL



BARREL FERMENTED

CHARDONNAY

2004



Sacred Hill - Reserve Range

VARIETY

Chardonnay

REGION

Hawkes Bay

STYLE

Dry

VINTAGE SUMMARY

The season in Hawkes Bay was a roller coaster that finished with a flourish and provided the winery with some stunning fruit. The summer was excellent until February, when uncharacteristic cool weather set in, causing some concern amongst winemakers and viticulturists. But our fears were unfounded, as March turned on some exceptional hot and dry weather that carried right through April to the end of vintage. Consequently we had a very enjoyable and relatively relaxed vintage, with optimum ripeness achieved.

VINIFICATION

Selected premium Vineyards were carefully harvested and pressed to French and American oak. Cool Fermentation followed by Malo-lactic fermentation and Lee's stirring has developed a rich and textured style of premium Chardonnay.

APPEARANCE

Pale golden straw

BOUQUET

Aromas of fresh tropical fruit, passionfruit and melon and a bouquet of fresh cream and hot buttered toast.

PALATE

A palate layered with peach and melon, a biscuit and mealy flavour carry's through to a full fresh finish. This wine has a wonderful texture and length.

CELLARING

2-3 years

SERVE

Slightly Chilled

TECHNICAL DETAIL

Winemaker	Tony Bish
Alcohol	13.5%
Residual Sugar	Dry
Titrateable Acidity	6.7 g/L
pH	3.55
Packaging	12 x 750ml bottles
RRP	\$19.95