



SACRED HILL
HALO

2009 HALO
HAWKES BAY
CHARDONNAY

WINEMAKERS NOTE

Attractive layered aroma with stone fruit supported by floral notes and nuances of hazelnut. The palate is full and very creamy, beautifully textured. The fruit is rich and seductive on the front palate, then the silky texture dominates the mid-palate before discovering a long and fine finish with elegant citrus notes lingering.

Winemaker | Tony Bish

VINTAGE SUMMARY

After the very wet winter of 2008 everyone was keen to switch their gumboots for jandals and enjoy a long dry summer and autumn that is historically typical of Marlborough. While harvesting was not hindered by rain at all, summer was cooler than most years which meant some vineyards took longer to kick into ripening than others. This resulted in a broad spectrum of quality fruit coming in from all over the region. The results of this vintage will be well worth waiting for.

VITICULTURAL DETAIL

From free draining soils, this is classic Hawke's Bay Chardonnay with all its glory! This variety loves the Hawke's bay climate and soils, and has been consistently producing New Zealand's best Chardonnays for many years. Fermented and aged in French oak barriques.

TECHNICAL DATA

REGION	Hawkes Bay	VARIETY	Chardonnay
APPEARANCE	Pale straw appearance.	STYLE	Dry white wine
SERVE	Chilled	CELLARING	2-3 Years
RS	1.87 g/L	ALCOHOL	13.5%
PH	3.46	TA	5.8 g/L