

SACRED HILL



Barrel Fermented

CHARDONNAY 2006



WINEMAKERS NOTE

Lifted peach, citrus and vanilla aroma. Very complex and inviting. Complex and richly satisfying palate with classic "peaches and cream" Hawkes Bay Chardonnay palate. Ripe stonefruit flavours with a creamy textured palate and excellent length with citrus nuances.

Winemaker | Tony Bish

VINTAGE SUMMARY

A warm summer was followed by excellent autumn conditions. Fruit was harvested in pristine condition.

VINIFICATION

This wine has had 12 months French oak maturation with lee's stirring producing a rich full bodied and elegant style of chardonnay.

TECHNICAL DATA

REGION	Hawkes Bay	VARIETY	Chardonnay
APPEARANCE	Pale Straw	STYLE	Dry Full bodied
SERVE	Chilled	CELLARING	3-4 Years
RS	>1 g/L	ALCOHOL	13.5%
PH	3.44	TA	5.1 g/L

PACKAGING INFO

Packaging | 12 x 750ml bottles