

# SACRED HILL



## *Barrel Fermented*

### CHARDONNAY 2007

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#### WINEMAKERS NOTE

Delicate aromas of peach, nutty nougat characters and hints of citrus blossom. Creamy delicious palate with strong peach, melon and nougat flavours. A very smooth textured wine with a long and elegant finish displaying hints of ripe citrus fruits.

*Winemaker | Tony Bish*

#### VINTAGE SUMMARY

A fabulous Indian summer led to a stunning Hawke's Bay vintage. Overall, physiological maturity was achieved in all varieties, yields were good, and flavours are intense. Time will tell the standout wines of this vintage, however the defining attribute of 2007 is the overall high quality.

#### VINIFICATION

Carefully whole berry pressed fruit was cool fermented with French oak and matured on lee's for six months.

#### VITICULTURAL DETAIL

##### TECHNICAL DATA

|            |                                       |           |                       |
|------------|---------------------------------------|-----------|-----------------------|
| REGION     | Hawkes Bay                            | VARIETY   | Chardonnay            |
| APPEARANCE | Pale straw with lemon/gold highlights | STYLE     | Full bodied dry white |
| SERVE      | Lightly chilled                       | CELLARING | 2-3years              |
| RS         | 2.66 g/L                              | ALCOHOL   | 13.5%                 |
| PH         | 3.40                                  | TA        | 5.8 g/L               |

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HAWKES BAY  
CHARDONNAY

13.5%vol WINE OF NEW ZEALAND 750ml e  
PRODUCED AND BOTTLED BY SACRED HILL WINES, DARTMOOR, RD6, NAPEL