

SACRED HILL



Barrel Fermented

CHARDONNAY 2008

WINEMAKERS NOTE

Floral aromas of peach and citrus with nutty nuances. Classic Hawke's Bay Chardonnay with peachy stonefruit characters, subtle oak toastiness, and creamy texture. Excellent citrus length.

Winemaker | Tony Bish

VINTAGE SUMMARY

Hawke's Bay experienced a fairly typical summer with temperatures and rainfall close to average. January and February temperatures were warm but not excessive. A relatively heavy down pour in late February did however compromise our early ripening Riflemans Chardonnay vineyard, so we have chosen not to produce this exceptional wine from 2008. We enjoyed reasonably good autumn weather in March and April, and were able to fully ripen Sauvignon Blanc for Sauvage and our Gimblett Gravels reds. The outstanding wines of the vintage for Sacred Hill are Sauvage Sauvignon, Brokenstone Merlot and Deerstalkers Syrah.

VINIFICATION

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

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	1.06g/L	ALCOHOL	13.5%
PH	3.67	TA	5.6 g/L

SACRED HILL



Barrel Fermented

HAWKES BAY
CHARDONNAY

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