

2015 Chardonnay

Hawkes Bay, New Zealand

SR
SNAPPER
ROCK

WINE MAKER

Haydon Penny

WINEMAKER'S NOTES

The 2015 Hawkes Bay vintage came through with good sunshine hours and above average growing degree days. The long sunlight hours resulted in a Chardonnay which is rich and tasty, enhanced by being lightly fermented in French oak. Intermittent rainfall throughout the season provided challenges however our well drained sites achieved optimum flavour development.

TECHNICAL ANALYSIS

Total Acidity	7.2 g/l
Residual Sugar	3.0g/l
Alcohol	13.0%
Packaging	12 x 750 ml

DESCRIPTION

Our chardonnay reveals a fragrant nose of peach and nectarine stone fruit, with nutty characters from the subtle French oak. A textured mouth feel unfolds with layers of fruit and subtle mealy flavours lead to a lovely long finish.

THE ANTIPODEAN SOMMELIER SAYS:

"A classic match with most white meats, rich seafood dishes, cheese and salads. Also highly enjoyable on its own!"



marlborough →