

2016 Snapper Rock Chardonnay Hawkes Bay, New Zealand

WINE MAKER

Haydon Penny

WINEMAKER'S NOTES

The 2016 Hawkes Bay vintage started late with a cool spring period before developing into a very warm summer, especially through January and February. The long sunlight hours and above average Growing Degree days resulted in a Chardonnay which is rich and dense. Below average rainfall and warm night-time temperatures lead to excellent flavour development and a relatively subtle acidity at harvest. 2016 was a Chardonnay vintage as good as any back to 2010.

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, full of stonefruit and floral aromas. Barrel fermentation brings another layer of complexity with hints of vanilla and toasty nutty characters. A textured mouth feel unfolds with layers of citrus, stonefruit and florals. Vanilla and toasty notes combine with a beautifully balanced acidity to finish long and fresh.

THE ANTIPODEAN SOMMELIER SAYS:

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

SR
SNAPPER
ROCK

NEW ZEALAND

