

## Expressions of New Zealand

# Hawke'sBay Chardonnay | 2022

#### GRAND RESERVE

#### Tasting notes

Rich aromas of ripe stone fruits and hazelnuts. The palate is textured and full with pleasing layers of complexity. Fine acidity adds length and balance. Enjoy with a creamy pasta, seafood chowder or with smoked salmon.

#### Vineyard

The Lodge Chardonnay is grown in the Bridge Pa Triangle and Mangatahi sub-regions of Hawke's Bay. The warm, even growing conditions of Bridge Pa contrast with cooler conditions at Mangatahi. These different growing conditions produce very different fruit, allowing us to create a wine with layers of flavour, complexity and interest.

### **Winemaking Notes**

Fruit for this reserve wine is hand harvested and whole bunch pressed. The cloudy juice was then fermented in French oak barriques, with a mix of indigenous and inoculated yeasts. Following the primary and full malolactic fermentations, the wine is left to mature on gross lees in barrel for approximately ten months, prior to bottling.

Variety Chardonnay

Alcohol 13.5%

pH 3.69

Acidity 5.4 g/L

Residual Sugar 0.5 g/L

<u>Bottle Barcode</u> 9421003813106

Case Barcode 9421003813113 (6 Bottle Case)







