



SELAKS

# HERITAGE

RESERVE



## 2010 SELAKS HERITAGE RESERVE HAWKE'S BAY CHARDONNAY

This elegant, beautifully balanced Chardonnay is a delightful expression of the distinctive Hawke's Bay style.

### VINIFICATION

Fruit for this wine was grown on elevated free draining vineyard sites overlooking the Ngaruroro River in Hawke's Bay.

After a cool summer, very settled, warm conditions in autumn enabled the fruit to reach optimum ripeness, displaying bright, vibrant flavours.

After harvest, the grapes were all crushed and destemmed. The fruit was direct pressed, with no skin contact, and the clarified juice fermented at cool temperatures to retain maximum flavour expression.

A portion of the wine was fermented and matured in seasoned French oak barriques, the balance being tank fermented and matured.

### COLOUR

Pale straw.

### NOSE

Very aromatic, with attractive lifted white peach and nectarine notes.

### PALATE

Vibrant stonefruit and citrus characters, with good weight, and a long finish with subtle biscuity characters.

### FOOD MATCHING

Excellent with chicken fettucine and creamy mushrooms, sprinkled with fresh oregano.

[www.selaks.co.nz](http://www.selaks.co.nz)

HARVEST DATE;  
April 2010

REGIONS:  
Hawke's Bay 88%,  
Gisborne 12%,  
New Zealand

VARIETIES;  
100% Chardonnay

FIRST BOTTLING DATE:  
July 2011

WINE ANALYSIS:  
pH: 3.55  
TA: 6.4 g/l  
RS: 2 g/l  
Alc: 13.5 % vol