



SELAKS

WINEMAKER'S FAVOURITE

Selaks, bringing family and friends together since 1934

WINEMAKER'S NOTES:



2009 HAWKE'S BAY CHARDONNAY

COLOUR

Pale mid straw yellow in colour.

NOSE

An enticing stonefruit nose with flavours of white peach and apricot with spicy undertones.

PALATE

An elegant and well structured wine with integrated complexity. A lengthy finish with nuttiness and spice characteristic of a barrel fermented, matured Chardonnay.

CELLARING

Drinking well now. Can be kept up to four years.

FOOD PAIRING

Our winemaker Brett recommends this wine paired with simply prepared snapper or gurnard.

DESCRIPTION

Selaks Winemaker's Favourite Chardonnay was sourced from the Bayview and Haumoana areas of Hawke's Bay. Pale mid straw yellow in colour, this wine has a bouquet of white peach and apricot with spicy undertones. An elegant and well structured wine with integrated complexity. Lengthy finish with nuttiness and spice characteristic of a barrel fermented, matured Chardonnay.

VINIFICATION

Optimum grape yields matured with excellent flavour concentrations and a good balance of sugars and acidity.

After harvesting, the grapes were crushed and destemmed with no skin contact. Moderately clarified juice was racked to French oak barriques with the majority of the blend undergoing natural fermentation without the addition of yeast. 85% of the barrels then underwent full malolactic fermentation and remained in barrel until blending on 9th December 2009. The final blend was bottled in late January 2010.

HARVEST
DATE:

April 2009

VINEYARDS:

Bayview & Haumoana,
Hawke's Bay,
New Zealand

VARIETIES:

Chardonnay

HARVEST
ANALYSIS:

PH: 3.35
TA: 7.5 g/l
Brix: 23.4

BOTTLING
DATE:

January 2010

WINE
ANALYSIS:

PH: 3.5
T.A: 5.61 g/l
Alc: 13.5 % vol.
RS: 2.44 g/l