



2015 Mill Road Hawkes Bay Chardonnay

Region: Hawkes Bay

Vineyards: Tantallon, Riverview, Kinross

Composition: Chardonnay 95%, Pinot Gris 5%

Winemaking: This wine was blended from several batches, some of which were fermented in stainless steel and then transferred to barrel; others were barrel fermented. In each case, the grapes were machine harvested and taken to our Riverview winery in Hawkes Bay where they were pressed and the juice transferred to barrel or tank and inoculated with a variety of yeasts including Prelude and Prise de Mousse. Approximately 60% of the wine was subject to malolactic fermentation. Following maturation, the wine was tankered to our Katikati winery for final finishing and bottling. The wine was bottled in June 2017.

Analysis:	pH	3.41
	Acidity	6.80g/L
	Residual sugar	2.2 g/L
	Alcohol	13.5 % v/v
	Standard Drinks	8.0

Allergens: Contains sulphites. Produced using milk products, traces may remain.

Comments: This wine shows aromas of papaya and rock melon with a hint of toffee. On the palate, there is ripe melon with subtle toasty oak. The finish shows tropical guava and citrus characters of mandarin.

Cellaring: This wine is drinking well now but can be cellared for up to 3 years