

Coniglio

2014 Hawke's Bay Chardonnay

Vineyards: The grapes for this wine were Mendoza clone Chardonnay planted at our Riverview vineyard on the southern terraces of the Ngaruroro River in Hawkes Bay. This stony site consistently provides the winery with Chardonnay that is uniquely and distinctive, with layers of flavours that simply cannot be found in other vineyards. The vineyards consists of 4 dramatic terraces caused by extensive flooding over the last 20,000 years depositing deep layers of river boulders overlaid by a thin layer of volcanic loam. The predominant soil type is Takapau, with some Poparangi running through the veins of the terraces, this giving us a very free draining site. The vine rows are planted in a NE – SW orientation and we employ a simple two cane vertical shoot position canopy.

Winemaking: Careful monitoring of the ripening process and close proximity to the winery allow for multiple picks across the block so we can achieve the perfect ripeness and blending options. The fruit for Coniglio is hand harvested, then chilled for 24 hours prior to whole bunch pressing the next day. New and one year old French oak barriques are then filled directly from the press. The juice is then allowed to ferment in barrel with naturally occurring yeasts. Fermentation may take up to four months. Malolactic fermentation is also spontaneous and 'naturally' occurring.

The wine spent 15 months in barrel prior to bottling in July 2015.

Analysis:	pH	3.49
	Acidity	6.2 g/L
	Residual sugar	2.26 g/L
	Alcohol	14.2 % v/v
	Standard drinks	8.3

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

Comments: Mid straw in colour. A multi-layered aroma with fruit aromas of peach, apricot and orange blossom surrounded by complex yeast and barrel aromas of hazelnut and marzipan.

The palate shows great balance and a fine structure with a lovely freshness. Subtle creamy texture comes from the lees aging and provides depth and complexity to the fruit flavours. On the palate there is stonefruit, hazelnut and salted caramel with a delicate spiciness from the fine oak. The finish is long and dominated by fine silky oak flavours.

Cellaring: With careful cellaring this wine will continue to improve over the next 5 years and beyond.

