



THE WINE PORTFOLIO

NEW ZEALAND'S FINEST

Coniglio

HAWKES BAY CHARDONNAY

2013



The grapes for our flagship wine come from 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.

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 also. 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 18 months in barrel prior to bottling in October 2014. With careful cellaring this wine will continue to improve over the next 5 years and possibly longer.

Region:	Hawkes Bay
Vintage:	2013
Contains:	Sulphites
Alcohol:	13.5
Standard Drinks:	8.0
Barcode:	9 421011 811064
Bottles Produced:	1335

Description:

Mid straw in colour. A multi-layered aroma with fruit aromas of peach, fig and quince surrounded by complex yeast and barrel aromas of wheatmeal, roasted cashews and marzipan.

The palate is poised and elegant with great balance and a fine structure. Subtle creamy texture comes from the lees aging and provides depth and complexity to the fruit flavours.