

ESTD 1985



PASK

GIMBLETT GRAVELS

CHARDONNAY

2021



TASTING NOTES

Ethereal aromatic notes of warm baked apple crumble and lifted zesty citrus. Creamy and mouth filling on the palate with flavours of subtle nut and citrus blossom that are balanced by a clean fresh acidity, an elegant textural pallet that delivers both weight and length.

VINTAGE DETAIL

2021 was one of the best in recent years. The growing conditions were warm and settled leading into the Christmas period, allowing our vines to grow and ripen in balance without any adverse weather events to contend with. This lead right through into harvesting with fruit arriving at the winery physiologically ripe and in perfect condition.

WINEMAKING

FERMENTATION VESSEL:	NEW AND SEASONED FRENCH OAK BARRELS
FERMENTATION:	PRIMARY FERMENTATION INOCULATED WITH KNOWN AND RELIABLE CULTURED YEAST STRAINS, NATURAL MALOLACTIC FERMENTATION WITH INDIGENOUS ENVIRONMENTAL MALO
BARREL TYPE:	15% NEW OAK
MATURATION:	12 MONTHS ON LIGHT LEES
FILTRATION:	YES

WINE ANALYSIS

ALCOHOL:	14.00%
RESIDUAL SUGAR:	1.1 G/L
ACIDITY:	5.70 G/L

WINEMAKERS NOTES

An exceptional year for Hawkes Bay fruit, the Chardonnay from our Gimblett Gravels vineyard showcases what is possible from this amazing area for wine production. A wine to cellar and watch.