

# WAIPARA HILLS Equinox Chardonnay 2015



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|----------------------|---|
| <b>Category:</b>     | WINE  |
| <b>Style:</b>        | WHITE WINE  |
| <b>Variety:</b>      | CHARDONNAY  |
| <b>Region:</b>       | WAIPARA VALLEY  |
| <b>Vintage:</b>      | 2015  |
| <b>Volume:</b>       | 750ml   |
| <b>Vineyard:</b>     | The Home Block Vineyard in the Waipara Valley with Glasnevin loam soils over gravels.   |
| <b>Vinification:</b> | Hand picked fruit with whole bunch press. Selection of wild and inoculated yeasts, fermentation was over four weeks, the barrels were topped and left over winter months. The wine was stirred weeking in Spring, to build texture. In January the barrels were selected for blending before bottling in Feb 2016. 9 months in 100% Frech oak barriques and puncheons, 20% new. |
| <b>Appearance:</b>   | Golden Straw.   |
| <b>Bouquet:</b>      | Fresh and complex with elegant stone fruit and a touch of smoky oak.  |
| <b>Palate:</b>       | Powerful and weighty, yet retaining fresh acidity. The wine unfolds along the palate with ripe white peach, nectarine and rich brioche.   |
| <b>Cellaring:</b>    | 2017-2021   |

## Technical Analysis:

|                          |           |                             |      |
|--------------------------|-----------|-----------------------------|------|
| <b>Alcohol:</b>          | 13.50%    | <b>pH:</b>                  | 3.46 |
| <b>Packaging:</b>        | 1 x 750ml | <b>Titrateable Acidity:</b> | 6.45 |
| <b>Hancocks Product:</b> | 10592     |                             |      |