

PASK

Small Batch Sur Lie Chardonnay 2013



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| Category: | WINE | | |
| Style: | WHITE WINE | | |
| Variety: | CHARDONNAY | | |
| Region: | HAWKES BAY | | |
| Vintage: | 2013 | | |
| Volume: | 750ml | | |
| Vineyard: | Grown in our vineyards at Gimblett Road, Hawkes Bay. | | |
| Vinification: | Selected Gimblett Road Chardonnay blocks have been fermented and left sur lie (in contact with spent yeast lees) to develop a creamy, textured mouth-feel which combines the subtleties of yeast maturation with the vibrant citrus fruit characters that Chardonnay delivers so well. Oak: Batches fermented and matured in seasoned French oak. | | |
| Appearance: | Light golden straw hue. | | |
| Bouquet: | Ripe peach and melon notes with preserved lemon characters. A fresh leafy herb character lifts the wine. Mealy and lightly toasted. | | |
| Palate: | Medium bodied with a soft, yet filling mouthfeel. Nectarine, melon and other tropical fruits are present. Balanced acidity with deft oak use and a biscuit, mealy finish. | | |
| Technical Analysis: | | | |
| Alcohol: | 13.50% | Residual Sugar: | 1 |
| Packaging: | 1 x 750ml | Titrateable Acidity: | 6.4g/L |