

PASK

Small Batch Wild Yeast Chardonnay (last stocks) 2020



- Category:** WINE
- Style:** WHITE WINE
- Variety:** CHARDONNAY
- Region:** HAWKES BAY
- Vintage:** 2020
- Volume:** 750ml
- Vinification:** Mendoza and Clone 15 Chardonnay were harvested on the 19th and 20th of March 2016. Indigenous yeast fermentation in seasoned French oak puncheons, followed by ageing on lees. Blended on the 19th of March 2017, followed by bottling soon after.
- Appearance:** Bright golden yellow.
- Bouquet:** The nose is softly full and gently voluminous with harmoniously packed aromas of white and yellow stonefruits, along with mealy and smoky notes and nutty oak, unveiling subtle creamy barrel-ferment nuances.
- Palate:** The palate is underlined by fresh acidity and the wine flows with good energy along a fine-textured phenolic line, leading to a thirst-quenching finish. This is a fresh, lively Chardonnay with a good core of savoury stonefruit with smoky and nutty oak notes on a fine-textured, mouthwatering palate.

Technical Analysis:

- Alcohol:** 13.50% **Residual Sugar:** 1g/L
- Packaging:** 6 x 750ml **Titrateable Acidity:** 7.2g/L
- Hancocks Product:** 14464