

# 2017 Snapper Rock Chardonnay Hawkes Bay, New Zealand

## WINE MAKER

Haydon Penny

## WINEMAKER'S NOTES

2017 was a vintage of 2 very different halves! The spring was mild and the start to summer was hot and dry. In the middle of January things were looking amazing and then the rain started. A very humid end to summer and very wet autumn meant that only the very best fruit in Hawkes bay survived. We are blessed to partner with some of the best growers throughout the bay and in turn the 2017 Chardonnay was harvested in great shape. 60% barrel fermented and 40% tank fermented the 2017 Snapper Rock Chardonnay was aged for 12 months before being bottled in April 2018.

## TECHNICAL ANALYSIS

Total Acidity	6.5 g/l
Residual Sugar	2.9 g/l
Alcohol	13.0%
Packaging	12 x 750 ml

## DESCRIPTION

Creamy melon and honeydew fruit on the nose with hints of stone fruit and a chilli spice.

Rich and textural, the palate is packed with grilled pineapple and fresh melon. A mineral drive and long refreshing finish.

## THE ANTIPODEAN SOMMELIER SAYS:

*"A classic match with most white meats, rich seafood dishes, cheese and salads. Also highly enjoyable on its own!"*

## AWARDS:

90 Points – Wine Orbit

4 ½ Stars – Wine Orbit

SR  
SNAPPER  
ROCK

WINE OF NEW ZEALAND

