

2018 Snapper Rock Chardonnay Hawkes Bay, New Zealand

WINE MAKER

Haydon Penny

WINEMAKER'S NOTES

The 2018 season had the best possible start. The early growing period from December to February was hot and dry with even less rain than last vintage. In fact, January was one of the driest on record with fine, sunny days and our Chardonnay grapes lapped up the dry heat and excellent growing conditions.

We are blessed to partner with some of the best growers throughout the bay and the 2018 Chardonnay was harvested in great shape. 60% barrel fermented and 40% tank fermented the 2018 Snapper Rock Chardonnay was aged for 8 months before being bottled in February 2019.

TECHNICAL ANALYSIS

Total Acidity	5.2 g/l
Residual Sugar	1.0 g/l
Alcohol	13.6%
Packaging	12 x 750 ml

DESCRIPTION

Attractively fruited and nicely fragrant, the bouquet shows nectarine, rockmelon, fig and lemon peel characters with a touch of vanilla complexity. The palate delivers succulent fruit intensity and rounded mouthfeel, well supported by creamy texture and refreshing acidity, finishing smooth and lingering.

THE ANTIPODEAN SOMMELIER SAYS:

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

AWARDS:

88 Points – Wine Orbit
4 Stars – Wine Orbit

SR
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ROCK

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