



## Huia Chardonnay 2008

**Harvest Date:** 22<sup>nd</sup> March

**Residual Sugar:** 1.0g/l

**TA:** 5.9g/l

**pH:** 3.26

**Alcohol:** 14.2%

### **Background:**

The 2008 Chardonnay is estate grown on the Huia Home block vineyard. This vineyard was planted in 1995 has a range of soil types from sandy to very stony alluvial silts.

### **Winemaking:**

A sunny and warm growing season ripened the grapes and these were hand-picked on the 22<sup>nd</sup> March. Once destemmed, crushed and lightly settled they were racked off lees for fermentation. A long native yeast fermentation along with partial malolactic fermentation in French oak have contributed to create a sophisticated, elegant and finely structured Chardonnay.

### **Tasting Note:**

On the nose ripe peach and pear combine with lifted vanilla pod. The palate is rich with a silky creamy texture. There are layers of ripe fruit and well integrated vanillin French oak flavours. It has excellent length and structure.

### **Food Matches:**

Huia Chardonnay is delicious with: chargrilled salmon, lobster/crayfish, roasted or baked chicken, pasta in creams sauce, mature Brie and other soft cheeses.

