



Huia Chardonnay 2021

100% Organic Chardonnay

RS: 1.5 g/l / Alc: 13.7% / TA: 5.7 g/l / pH: 3.35

The vineyards selected for this wine are Huia home block, planted in 1995 using Dijon 95 vines come from the Meursault region in Burgundy France, the site has a combination of sandy to very stony alluvial silts. The Kennedy vineyard shares Clone 1 which adds a lovely citrus note to the finished wine.

The grapes were picked at 22.8 brix at Huia block and 23.3 brix at the Kennedy vineyard.

Destemmed, crushed and racked off the lees for fermentation. A long mixed yeast fermentation took place along with full malolactic fermentation in French oak. 12% new oak, 10% two year old oak, remaining all neutral oak.

This wine is not fined but rather allowed to settle and clarify naturally.

Senses

Sight: Warm gold.

Smell: Ripe peach, pear plus ripe lime combine with hints of vanilla pod.

Taste: Rich stone fruit and citrus flavours combine with a silky creamy texture. Layers of ripe fruit and a hint of vanilla. Soft and silky.

Food Matches:

North African flavours like harissa sauce, garlic, couscous, onions, oranges, dates and figs.

Hard and soft cheese alike.

Deep fried oysters.



Suitable for vegans.

