



## Expressions 2020 Hawkes Bay Lustrous Chardonnay

The gleaming Queen of White Grapes, good Chardonnay is all about elegance and complexity and our Lustrous wine is just that, showcasing the myriad of flavour profiles that come from the free-draining soils of Hawkes Bay.

A blend from several vineyard sites and fermented in French Oak barriques, the result is an extremely more-ish Chardy, rich in flavour and seamless in structure finishing with fresh acidity and persistence.

Pineapple and hazelnut are intertwined with sumptuous stone fruits and citrus peel. Subtle Biscuit and butterscotch flavours offset the zest and minerality – a compelling example of why Chardonnay remains the Lustrous Queen.

RRP: \$23.99

NECTARINE  
& HAZELNUT

SUMPTUOUS  
& COMPELLING

PINEAPPLE  
& BISCUIT

BOUNTIFUL  
& COMPLEX





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### Technical Notes

Bottling Date 13/01/2021

pH 3.35

TA g/L 6.4

Residual Sugar g/L <2

Sub-Region From select vineyard sites in Hawkes Bay including Crownthorpe, Fernhill and Gravels.

Harvest Method Selective Machine Harvested to acquire only whole, intact berries.

Processing Whole berries pressed for gentle extraction, followed by cold settling and retention of some juice solids for fermentation complexity.

Fermentation Fermented using indigenous (approx. 10%) and commercial yeasts in French oak barriques (20% new) with little winemaker intervention.

Maturation 9 months ageing on lees to impart texture, richness.

