



ALLAN SCOTT HAWKES BAY CHARDONNAY 2018

VITICULTURE

Hawkes Bay has a long reputation with Chardonnay, and we have teamed up with a grape grower to produce a ripe fruit-forward style.

VINIFICATION

The fruit is harvested then transported to Marlborough. The wine has a long cool fermentation to retain fruit freshness and then is immediately inoculated for Malolactic fermentation. After some time on lees and with minimal lees stirring, about 20% is added to oak for maturation. Designed as an easy-drinking early release Chardonnay with minimal oak.

DESCRIPTION

Peach and ripe apricot, with light oak. A fruit-forward balanced style with a touch of creaminess.

SERVING SUGGESTION

One we would share with anything from grilled crispy skin salmon, wood-roasted rotisserie chicken or even a slow-cooked BBQ rolled pork roast or chilled on its own.



TECHNICAL SPECIFICATIONS *(at bottling)*

Grape Variety 100% Chardonnay

Alcohol 13.50%

Residual Sugar <2.0g/l

Oak Treatment 100% French Oak

**Malolactic
Fermentation** 100%

**1st Year of
Production** 1991

Barcode 9416917110151

Estate Produced & Bottled by:
Allan Scott Wines & Estates Ltd
Marlborough
NEW ZEALAND