

2020

OLD OAK

Chardonnay

VINTAGE CONDITIONS

A wet and warm spring catalysed an early bud burst. These conditions continued through until the end of December. From mid-summer, warm dry conditions persisted through until harvest yielding fully ripe, concentrated fruit in impeccable condition.

THE VINEYARD

Paddock Six Vineyard, located in Mangatahi district of Hawke's Bay.

Elevation	165 metres
Aspect	North Facing slope
Soil	Deep red gravels
Year Planted	2015
Clone/Rootstock	100% 548 on 3309 rootstock
Viticulture	4000 vines/ha, Cane pruned, vertically shoot positioned

THE HARVEST Hand Picked on the 24th February

Average Brix	23.0 brix
Yield	4.3 tonnes/ha or 28HL/ha

IN THE WINERY

Fermentation	Destemmed to an open top fermenter. Left in contact with skins for 3 days. Spontaneous fermentation. Then basket pressed to complete fermentation in an old oak barrique.
Post Ferment	Left on yeast lees. Complete spring malolactic ferment.
Maturation	10 months in old Chassin French Oak barrique
Finishing	No fining, no filtration, bottled on site.
Note	Our wines are not cold or heat stabilised, and therefore may form harmless sediment in bottle.



THE WINE

Tasting Note: *Initially it is gloriously golden in the glass, but with time and air, pale straw and green hues emerge. Aromatically this Chardonnay confounds with characters of peach pip, lemonwood, nougat, and a hint of marzipan. On the palate there is a woody sappiness from the vine, not the barrel. This textural imprint is coated with ample fruit derived viscosity.*

ANALYSIS

Alc. 13.5%

pH. 3.30

TA. 6.4g/L

R/S <1g/L

CELLARING

Now, or bottle mature for up to 10 years.

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PO BOX 7424

Taradale 4141

Napier, New Zealand

www.easthope.co.nz

 @easthope_winegrowers

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SALES ENQUIRIES:

Emma Easthope

NZ: +64 27 566 4759

emma@easthope.co.nz