



Coniglio

HAWKES BAY

CHARDONNAY 2004

A wine of exceptional style and elegance, hand crafted from the finest Chardonnay fruit grown in our unique Hawke's Bay vineyard at Riverview. Produced only in years when the fruit achieves absolute perfection, hand selection and whole bunch pressing have created a style that is seamless and the pinnacle of the winemaker's art.

Fermented and then matured on lees in new French oak barriques, the fruit and oak are fully integrated in a palate that is soft, yet full with great length of flavour. Partial malolactic fermentation (35%) has further contributed to the complexity, fullness and weight of the palate.

The aroma is thick with almost hedonistic qualities. Butterscotch, hazelnut and honeyed citrus dominate. The palate is weighty and silken in texture – think creamy, honeyed citrus with a fully integrated oak background providing stability.

The Coniglio style is one that will age gracefully under cellar conditions up until 2014.

Grape Varieties:
Region:

Chardonnay
Hawkes Bay

Wine Analysis:
Date of Harvest
Brix
Fermentation
Maturation
Malolactic
Bottling Date
Alcohol Volume
Residual Sugar
Acidity
pH

19 April, 2004
25°
New French Oak
New French Oak
35%
8 June, 2009
14.6%
5.1 g/L
7.2 g/L
3.46