



BLACK LABEL HAWKES BAY CHARDONNAY

2006



The Black Label Chardonnay is our flagship wine – rated a "super classic" by Micheal Cooper, NZ Wine Critic.

The rich colour of this wine indicates the intenseness of flavour lurking within. The complex nose is a combination of pistachios, manuka smokiness with a hint of sweet vanilla.

These in combination with crisp citrus aroma of the chardonnay grape grown from our exclusive Riverview Vineyard located in the Hawkes Bay region.

The length of flavour on the palate is exceptional and exhibits an exquisite sweetness that is surprisingly full and dry.

The 2006 vintage imports solid acidity ensuring longevity and suggesting aging should be for at least 5 years. Ideally suited to richer, white meat winter cuisine.

Grape Varieties:	Chardonnay
Region:	Hawkes Bay
Wine Analysis:	Date of Harvest 04/04/06
	Brix at Harvest 24°
	Fermentation French oak barriques
	Maturation French oak barriques
	Malolactic Nil
	Bottling Date 18/07/08
	Alcohol Volume 14.1%
	Residual Sugar 4.7 g/L
	Acidity 6.8 g/L
	pH 3.39