

## 100% Organic Chardonnay grapes

RS: >1 g/l / Alc: 13% / TA: 5.7 g/l / pH: 3.43

Fruit sourced from the Huia home block

Picked by hand on the 18th March.

Crushed and destemmed and then naturally settled before being transferred to barrel for fermentation with organic yeast.

11 months in French Oak barrel

Natural malolactic fermentation occurred

Wine was filtered and bottled with minimal SO<sub>2</sub>.

Senses

Sight: Golden and bright with a clear hue

Smell: Cantaloupe, crème anglaise, Bomboloni, grilled grapefruit, lilys, apple crumble, cinnamon, star anise, fennel, grilled corn cob, hazelnuts

Taste: Mouthwatering acidity, grilled grapefruit, red apple, honeydew melon, fresh figs, roasted chestnuts, elderflower, chamomile, softly textural with a bright, vibrant length



