

BABYDOLL

WINE OF NEW ZEALAND



CHARDONNAY HAWKE'S BAY 2017

It's the little things in life that count and it's the littlest sheep that help make Babydoll wines. Our sustainable collection of wines are pure and intense with plenty of character, just like the Babydoll sheep we named them after.

These tiny sheep keep our vineyards tidy year round because they're too small to reach the grapes. Using one of nature's mowers means our wines are better for the environment and taste better too. Celebrate life's little moments with Babydoll wines.



TASTING NOTE

Bouquet: This beautiful pale-gold Chardonnay has aromas of pineapple, citrus and stone fruit with subtle spice and toasty oak.

Palate: The palate is ripe, textural and fresh with sweet fruit, lees complexity and an elegant finish.

Food Match: Beautifully matched with roast chicken, fish and chips and oysters.

Dietary Information: Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation: Enjoy now, or cellar up to 2 years.

VINTAGE SUMMARY

The 2017 vintage was another great one for Chardonnay in Hawke's Bay. A moderate spring with low frost risk and good flowering led into an extremely dry and warm summer. Above average temperatures were recorded in January and February, which set the vines up well. Some late rains alleviated the drought pressure brought about by the hot summer. The 2017 Chardonnay was sourced from a range of Hawke's Bay vineyards which are characterised by moderate temperatures and free draining soils, perfect for producing high quality fruit.

WINEMAKING

The fruit was gently picked and pressed to give fine fresh juices with a soft texture. The batches were kept separate and fermented with a range of vessels, temperatures and yeast strains to give complexity of aroma and mouth feel. After aging on yeast lees with regular stirring, the batches were racked, blended, stabilised and filtered prior to bottling.

Winemaker: Natalie Christensen

Harvest Date: 19th - 29th March 2017

Vineyard: Hawke's Bay

Alcohol: 13.5% **pH:** 3.47

Residual sugar: 2.0 g/l **TA:** 5.64



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