



# Black Cottage

## Chardonnay

Hawke's Bay New Zealand 2022

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Sustainably Grown

### Harvest & Winemaking notes:

The growing season was fruitful thanks to the warm early spring with minimal frost, which led to exceptional flowering. As a result, the vintage produced more refined and elegant wines. Selected from Gimblett Gravels and Te Awanga vineyards. Our Chardonnay underwent wild fermentation and malolactic fermentation in large-format French oak. Winemaker : Sanna Stander

### Tasting notes:

Pale golden colour with great luminosity. It has a pleasant aroma of green olives with a hint of minerality. It boasts lively fragrances of white nectarines, almonds, a touch of cloves, and brioche. The palate has subtle creaminess and butterscotch, with a purity of fruit and concentration. The wine showcases a delightful harmony between its refreshing acidity and smooth texture. Enjoyed best in the sunshine with great company and a delicious meal of pan-fried fish topped with lemon butter and caper sauce.

### Analysis :

SUB-REGION	Gimblett Gravels and Te Awanga
SOIL TYPE	Silt and clay loam
VARIETIES	Chardonnay
PH	3.35
TA	5.6 g/l
RS	1g/l
ALCOHOL	12.8%

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