

Stables Reserve

Chardonnay

2018



STABLES

*A breed apart*

STABLES



Stables Reserve offers a sense of history with its name taken from the original Stables where it all started in the heart of the Hawke's Bay. Gentle in style, the Stables range evokes life's simple pleasures – warmth, hospitality and conversation.

#### GROWING SEASON AND WINEMAKING

The growing season started warmer than average which encouraged excellent flowering and fruit set. Warm and dry conditions prevailed from December through to February ensuring ripe, flavoursome fruit in excellent condition.

Grapes sourced from a portion of the vineyard known to produce fruit with exceptional ripeness and flavour were gently pressed.

Only the free run juice and lightly pressed portions were used.

The juice was fermented dry before undergoing a full secondary, malolactic fermentation and then oak aged on lees for 10 months to develop soft mouthfeel and richness.

#### COLOUR

Straw coloured with green hues.

#### NOSE

Ripe tropical fruit with nectarine and grapefruit. Subtle spicy oak with hints of cinnamon, vanilla and cream.

#### PALATE

Persistent citrus and ripe tropical fruit flavours. Smooth, creamy textured palate with almond and pineapple.

#### FOOD SUGGESTION

Enjoy with chicken, turkey, vegetable terrines or dishes with creamy sauces.

#### TECHNICAL NOTES

Region **Hawke's Bay**

Winemaker **James Ostergren**

TA **5.0 g/l**

RS **3.0 g/l**

pH **3.57**

Alc/Vol **13.5 %**

[stableswines.co.nz](http://stableswines.co.nz)