



Stables Reserve Chardonnay 2019



STABLES
A breed apart

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 cooler than average but was followed by a very warm and dry January. February cooled bringing perfect ripening conditions followed by a dry March allowing fruit to be harvested in optimum 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**

TA 4.9 g/l

pH 3.62

Winemaker **James Ostergren**

RS Dry

Alc/Vol 14 %

stableswines.co.nz