

2011 Aurulent Chardonnay Reviews

Robert Parker- The Wine Advocate – 2013

Master of Wine- Lisa Perotti-Brown

91+/100

The 2011 Aurulent Chardonnay offers a promising nose of ripe apricots, muskmelons and honeycomb with suggestions of cedar and toasted almonds. Medium-bodied with a lovely silkiness to the texture, it fills the mouth with honeyed stone fruit and toasty flavors enlivened by a refreshing acid backbone and long finish laced with just a hint of oakiness. Drinking nicely now, it should cellar to 2016+.

New Zealand Herald - Viva Magazine - Feb 2013

Wine Writer – Jo Burzynska

This rich and complex chardonnay is one of the first releases from a new Hawkes Bay label, which counterpoises layers of nut, butterscotch, savoury and white peach nuances with crisp grapefruit acidity.

Buyers Guide to New Zealand Wines - 2013

Wine Writer – Michael Cooper

4 STARS

Already drinking well, the debut 2011 vintage (4*) was hand-picked at 'select vineyard sites' in Hawke's Bay and fermented and lees-aged for a year in new and older French oak barrels, with full malolactic fermentation. Pale yellow, it is full-bodied and crisp, fleshy and generous, with strong, peachy, citrusy, slightly toasty flavours, woven with fresh acidity. Drink now or cellar."

Wine Writer – Raymond Chan - 2013

18/20

'Aurulent' is "of the colour gold". Chardonnay fruit from sites with medium to heavy silt soils. Fully barrel-fermented in new and seasoned French oak to 13.5% alc., the wine aged 12 months on lees with 100% MLF. Bright straw-yellow colour with light, lemon-gold hues. This has an elegant and tight bouquet of ripe citrus and stonefruit aromas with mealy, nutty notes and very subtle butterscotch MLF and creamy barrel-ferment elements that build in intensity. Medium-full bodied, finely concentrated citrus, stonefruit and nutty flavours feature on a soft-textured palate with rounded mouthfeel. An amalgam of barrel-ferment and MLF creaminess is balanced by good underlying acidity that provides tension, and the flavours are driven to a very long and sustained, nutty nuanced finish. This is an elegantly creamy, subtly concentrated Chardonnay with nutty, stonefruit flavours and a long finish. Serve with roasted poultry and pork dishes over the next 4-5 years. 100 cases made. 18.0/20 Aug 2013.

Master of Wine – Bob Campbell - 2013

87/100

The first wine I've tasted from this new label. Attractive succulent peach and nectarine fruit flavours with a seasoning of spicy oak and a hint of vanilla. There's also an influence of nutty yeast lees adding extra texture and complexity. A promising debut.