

Aurulent: of the colour gold

An interpretation of Chardonnay



Artwork

Aurulent: of the colour gold -Angela's translation of Chardonnay on canvas.

Viticulture

Chardonnay is a variety that consistently performs year after year in the various sub-regions of Hawkes Bay

The grapes for this wine were sourced from select vineyard sites with low yielding vines on medium to heavy silt soils ideally suited to Chardonnay.

A combination of Clone 15, which provides naturally higher acidity, and Clone Mendoza for richness and concentration

Shoot thinning and light leaf removal throughout the growing season, followed by hand picking ensures only the finest quality grapes

Winemaking

New and old world winemaking techniques have produced a rich and textural wine with vibrant acidity and one that exhibits citrus notes typical of fine Hawkes Bay Chardonnay Fermentation in a blend of new (25%) and older French oak barrels has added structure and finesse, whilst ensuring the varietal characters remain true 100% malo-lactic fermentation and 12 months ageing on lees has added further depth and complexity.

Bottled with no fining and only a light filtration, natural sedimentation may occur



2015 AURULENT: of the colour gold

The 2015 growing season in Hawkes Bay was moderately cooler, resulting in longer hang time. Like 2014 severe weather pressure forced the picking of some earlier ripening varieties. Cooler vintages and earlier picking lends itself to Chardonnay resulting in naturally higher acidity levels thus tight, elegant wines. As a component to the 2015 Aurulent Chardonnay, one block ripened beautifully before the rain thus optimum ripeness was met. The second block was picked earlier before the cyclone threatened. The overall blend has created a combination of richness and restraint.

Colour: Straw gold with a green hue

Aroma: Citrus, yeasty, mealy notes

Palate: Creamy, citrus and mealy notes, beautiful fine boned acidity, richly textured

Complex and elegant

Chemistry: pH 3.30, TA 7.0 g/l, Alc 13.5 %v/v
Recommended Cellaring – age now through till 2022+
95 cases produced

