



Tahuna Chardonnay 2014

Tā-hu-nā (n.) – the New Zealand Maori word for riverbank.

The Tahuna vineyards produce super premium New Zealand wines, with ripe flavour-filled grapes sourced from carefully selected alluvial gravel vineyard sites on New Zealand's East Coast. Warm, sheltered sites are selected for Merlot and Cabernet Franc, while cooler sites provide ideal flavour development in Sauvignon Blanc, Chardonnay and Pinot Noir grapes. Reflecting this care and attention in the vineyard, Tahuna wines are hand-crafted by a team of experienced Winemakers to produce rich, soft and approachable wines of exceptional quality.

Region – Hawkes Bay

Varieties – Chardonnay

Winemaking Notes – A portion of the juice for this wine was fermented in French oak barriques, with the remaining done in tank to retain more fruit driven characters. After partial malolactic fermentation, the wine was left to mature on yeast lees to develop more complexity.

Technical Notes – : Alcohol 13%, pH: 3.46, TA: 6.3g/L, Residual Sugar: 2.3g/L

Tasting Notes – The Tahuna Chardonnay has citrus and nectarine flavours backed up with sweet oak and lees stirred complexity. It is made in an early drinking style, but will comfortably cellar for the next 2-3 years. Recommended serving temperature 8-10°C.

Food Match - Seafood, poultry with light creamy sauces and soft cheeses