



## QUAILS RUN

### CHARDONNAY 2009 HAWKES BAY

#### Winemaking

Fermented in French oak barriques and stainless steel vats before aging for 7 months in French oak barriques.

#### Wine Analysis

Alcohol	13.4%	Residual Sugar	3 g/l
pH	3.4	Acidity	5.6 g/l

#### Tasting Note

Straw in colour with a green hue. Notes of lemon sorbet, pineapple, nutty oak and cream create a complex bouquet. Peach flavours characterise the the rich, mouth-filling texture and the wine finishes long and luscious.

#### Food Match

Great as an aperitif or subtle shellfish dishes

#### Cellaring

Drink within 2-3 years of vintage