



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