



## Soljans Estate

# Barrique Reserve Chardonnay 2018

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**Tasting Notes:** Another stunning vintage of Chardonnay from Hawke's Bay, having an elegant nose of fig and nectarine with a toasty brioche aroma that comes from the 12 months aging in French Oak Barrique's. A crème brûlée like creaminess compliments the abundance of stone fruits. Hazelnuts and a softer caramel lead to a smooth balanced finish.

**Winemakers Notes:** A cooler summer for the most part, meaning the grapes ripened slowly. From mid February we had a lovely hot end to the season, allowing the grapes to ripen up perfectly. After careful hand harvesting, we barrel fermented the juice in French Oak Barrique's, with 30% new oak. 60% of the wine went through malolactic fermentation followed by lees stirring over the 12 months in oak to give a buttery, creaminess to the wine.

**Food Match:** Being a fuller style of Chardonnay with a moderate oak influence, it would best be paired with seafood or poultry that has an element of creaminess. For example a creamy chicken and mushroom fettuccine.

**Cellaring:** 4-7 years

**Alcohol:** 13.0%

**Residual Sugar:** 1.3 g/l

**Total Acidity:** 5.5 g/l

**pH:** 3.4

