# Tony Bish

# Heartwood Chardonnay 2021

# **Tasting Note**

The nose has rich biscuit characters & lifted oak spice with a medley of summer stone fruits, citrus peel and floral highlights.

The palate is immediately appealing with ripe stone-fruit, integrated oak spice and textural creamy finish punctuated with fresh acidity and a persistent finish.

## **Winemaking Notes**

Hand-picked Hawke's Bay Mendoza Chardonnay was whole bunch pressed, with just the free run juice sent to ferment in new and seasoned French oak barriques. No additions were made to the juice prior to ferment.

A percentage of barrels were indigenous ferments, the balance with a selected Chardonnay yeast. The wine was aged in barrel for 11 months prior to minimal handling for bottling preparation.

### **Vineyard Details**

Harvested from vineyards in the Bridge Pa and Mangatahi Districts of Hawke's Bay, from Mendoza and Clone 15 blocks. Hand harvesting ensures pristine fruit for wine quality and purity. Vineyards are vertical shoot positioned with open canopies managed under the Sustainable Winegrowing NZ (SWINZ) programme with zero residues.

### **Technical Data**

13.5% Alc/Vol. 3.4 pH 5.6 T.A.

