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CRU

HERETAUNGA CHARDONNAY 2024

Blend

100% Chardonnay

Season Summary

A classic Hawke's Bay vintage, with low rainfall through the spring and summer months, along with a modest diurnal shift from the onset of ripening.

Viticulture

A combination of parcels from Omahu Vineyard in the Gimblett Gravels, the Fratelli Vineyard in Bridge Pa, and the Two Terraces Vineyard in Mangatahi. All vine husbandry practices accommodated for the favourable climate of the season, allowing us to yield optimally ripe fruit balanced in both acidity and flavour. All vineyards are run to Sustainable Winegrowing New Zealand standards with a nil residue spray programme.

Harvest Dates: 6 - 13 March 2024

Winemaking

100% hand-harvested fruit was whole-bunch pressed and barrel fermented in a blend of new and aged French oak barriques and puncheons. 35% new oak. 70% indigenous yeasts and 80% malolactic fermentation with a small amount of lees stirring during 11 months maturation in the barrel. A further 6 months maturation on lees in tank took place prior to bottling.

Tasting Note

Beautiful light golden straw colour. Lovely aromas of fresh brioche, ripe stone fruit, cashews and a hint of char. Open ripe lemon, mandarin, yellow peach, grilled nuts, crisp flint and a long generous finish of cream and fine French oak. Seriously delicious.

Chemical Analysis

Alcohol: 13.6%

TA: 5.7 g/L

pH: 3.38