

# GREYROCK



## GREYROCK CHARDONNAY 2012

|                 |                                |
|-----------------|--------------------------------|
| Region          | Hawke's Bay                    |
| Varieties       | Chardonnay                     |
| Alcohol:        | 12%                            |
| pH:             | 3.47                           |
| TA:             | 6.8g/L                         |
| Residual Sugar: | 3.60g/L                        |
| Bottle Barcode: | 9421003813007                  |
| Case Barcode:   | 9421003813021 (12 bottle case) |

### Vineyards

Chardonnay is sourced from Greyrock's Hawke's Bay vineyards with a range of soil types including gravels, silt and clay loam. The different characteristics of these sites provide depth and complexity of flavour in the wines.

### Winemaking Notes

A portion of the juice for this wine was fermented in French oak barriques, with the remaining done in tank to retain more fruit driven characters. After a partial malolactic fermentation, the wine was left to mature on yeast lees to develop more complexity.

### Greyrock Philosophy

The Greyrock range is based on rich, soft and approachable hand-crafted wines. They are made for early enjoyment, but may be cellared with confidence.

### Tasting Notes

The Greyrock Chardonnay has citrus and nectarine flavours backed up with sweet oak and lees stirred complexity. It is made in an early drinking style, but will comfortably cellar for the next 2-3 years. Recommended serving temperature 8-10°C.

### Food Match

Fish, poultry and dishes with light creamy sauces.



GREYROCK  
HAWKE'S BAY  
CHARDONNAY



750mL

WINE OF NEW ZEALAND

### GREYROCK

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