

GREYROCK



GREYROCK CHARDONNAY 2013

Region	Hawke's Bay
Varieties	Chardonnay
Alcohol:	12%
pH:	3.40
TA:	6.5g/L
Residual Sugar:	2.3g/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.

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 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.



GREYROCK
HAWKE'S BAY
CHARDONNAY



750mL

WINE OF NEW ZEALAND

GREYROCK

PO Box 2234, Stortford Lodge, Hastings, New Zealand
Phone: +64 6 879 8768 Fax: +64 6 879 7187 Email: info@greyrock.co.nz Web: www.greyrock.co.nz