

# Nockie's Palette Chardonnay 2016

## HAWKES BAY

### WINEMAKING NOTES

The grapes were hand-picked and then whole-bunch pressed. The juice was lightly settled at ambient temperatures. The long and cool fermentation took place in French oak barrels (35% new) and the wine was later barrel-aged for 10 months. Full malolactic fermentation underpinning a full blown oak experience of vanilla and toast drive the wine back to the Chardonnay's of old.

### COLOUR

Golden colour.

### NOSE

This wine delivers loads of oak, buttery toast and massive tropical fruit.

### PALATE

Citrus, stone fruit, sweet spices flavours with a beautiful creamy texture.

### FOOD PAIRING

Roasted pork; camembert stuffed chicken breast wrapped in prosciutto with a creamy mushroom sauce.



Michael Nock 'Vineyard in Orange' 1970

### LABEL PAINTING

Michael Nock grew up spending summers on his grandfather's sheep and cattle station in central NSW near the town of Orange. A small vineyard was established to primarily grow Chardonnay grapes in a nearby town. This painting is one of Nock's first impressions of the estate and would go on to inform the rich buttery flavour of the Hawkes Bay Chardonnay made for Nockie's Palette by Tim Turvey.



WINEMAKER Tim Turvey

GRAPE VARIETY 100% Chardonnay

REGION Te Awanga, Hawkes Bay, NZ

VEGAN FRIENDLY

ALCOHOL 14%

PH 3.4

TOTAL ACIDITY 6.79g/l

RESIDUAL SUGAR <1 g/l

BOTTLE SIZE 750ml