

Nockie's Palette Chardonnay 2018

HAWKES BAY

WINEMAKING NOTES

Hand picked then whole bunch pressed. The juice was lightly settled at ambient temperature. Long, cool fermentation ensued and the resulting wine shows classic pear and butter-scotch characters. Full malolactic fermentation underpinning a full blown oak experience of vanilla and toast, drive this wine back to the Chardonnays of old.

COLOUR

Bright, medium yellow with a green-golden hue.

NOSE

Ripened yellow peaches, nectarines with lemon and vanilla, supported by moderate gun flint, butter and dustiness.

PALATE

Generous on the palate with peaches and nectarines, lemon, creamy in texture and balanced by taut acidity, baking spices, citrus pith aromatics.

FOOD PAIRING

White fish with beurre blanc sauce, light white meat.



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.

AWARD

2019 Decanter World Wide Award - Silver Medal

WINEMAKER Tim Turvey

GRAPE VARIETY 100% Chardonnay

REGION Te Awanga, Hawkes Bay, NZ

VEGAN FRIENDLY

ALCOHOL 14%

PH 3.56

TOTAL ACIDITY 5.9g/l

RESIDUAL SUGAR Dry

BOTTLE SIZE 750ml

