

Nockie's Palette Chardonnay 2019

HAWKE'S 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

Bright, medium yellow with a green-golden hue.

NOSE

Fresh off the barrel vanilla, cinnamon, nutmeg spices, a dusty itch on the nose reminiscent of gunflint; butter, subtle fruit notes of citrus and stonefruit.

PALATE

Lively acidity carrying a moderate dose of cinnamon, nutmeg, vanilla spices; lemon sherbet, white peaches, beautiful acidity gave the wine a lot of freshness and stood up to the spices, a chalky texture and a dollop of cream to a lengthy finish, very classy.

FOOD PAIRING

Lobster, prawn, pork chops.



Michael Nock 'Cotumble Homestead' 1972

LABEL PAINTING

"Cotumble Homestead", A painting by Michael Nock that was inspired while staying with his Grandfather on the family sheep and cattle station in Central NSW. The painting is rich with colour and textures giving the landscape liveliness and a homely feel. The fruitful soils of the property served the Nock family for many years as has the growing region in Hawke's Bay where the fruit produced by Tim Turvey was grown.



WINEMAKER Tim Turvey

GRAPE VARIETY 100% Chardonnay

REGION Te Awanga, Hawke's Bay, NZ

VEGAN FRIENDLY

ALCOHOL 14%

PH 3.65

TOTAL ACIDITY 5.7g/l

RESIDUAL SUGAR 0g/l

BOTTLE SIZE 750ml