



# BOSTOCK WINES

## Chardonnay

**VINTAGE:** 2017

**GRAPE(S):** Chardonnay

**COUNTRY:** New Zealand

**APPELLATION:** Hawke's Bay

**VINEYARD:** Vicki's Vineyard

**SUGAR:** 0 g/L

**ACIDITY:** pH 3.43

**ALCOHOL:** 12.8%

**STYLE:** Rich and toasty.

**FOOD PAIRINGS:** Seafood and chicken in cream or butter sauces.

**THE DOMAINE:** John Bostock, the largest organic apple producer in the southern hemisphere has created a winery dedicated to his late wife Vicki. Vicki's commitment to protecting the soils for future generations and her desire for safe, natural foods provided the inspiration for these wines. Located on the east coast of the north island is Hawke's Bay and Bostock Wines. Bostock has 50 hectares of prime viticulture land within the Bridge Pa Triangle containing the oldest soils on the Heretaunga Plains. Hawke's Bay is regarded as the premier growing region of New Zealand and celebrated for its diversity of soils and warm and sunny maritime climate. Sustainability is synonymous with lifestyle and Purity is a way of life...in the soil, in the fruit and in the passion for the land.

**VITICULTURE AND VINIFICATION:** Organic and sustainable. The late Vicki Bostock loved the land and it was this certain piece of land in particular, which she fell in love with. Vicki's Vineyard runs alongside the Bostock family home at Ngatarawa, positioned centrally within the Bridge Pa Triangle. Hand harvested and cooled overnight before gentle whole bunch pressing. Juice run to a selection of the finest French oak barrels (50% new) for indigenous fermentation with periodic lees stirring at the end of fermentation. Half the barrels were allowed to complete malolactic fermentation as temperatures warmed in the spring. All of the wine was left to rest on the yeast lees for a total of 10 months in barrel before a light fining and filtration.

**VINTAGE DETAILS:** A remarkable season. A moderate spring with low frost risk and generally good flowering leading to an extremely dry and warm summer, recording above average temperatures in January and February before rainy weather came late Feb followed by humid conditions with heavy rainfall from March to May. A challenging vintage with the random rain events that occurred at harvest however the very hot start and middle of the season meant most of the fruit is actually very good. It is a low sugar year but the flavours are definitely there.

**TASTING NOTE:** Buttered toast, kettle corn and lemon curd. Smoky and rich with great acidity and long length. Top-quality Chardonnay.

**PERSONAL NOTES:**