

Collaboration Aurulent Chardonnay 2018

The Story

Collaboration Wines is a portfolio of finely crafted, small batch wines. A collaboration between myself as owner/winemaker and a collection of passionate growers from specially selected vineyard sites in Hawke's Bay, New Zealand. Collaboration Wines is a portfolio of wines that are a true reflection of the vineyards, varieties and wines that I love. I am dedicated to making wines with layers of depth, richness, complexity and texture that will age gracefully.

The Vineyard

Hawke's Bays maritime climate, microclimates and soil types provide a rich canvas of vineyard sites to work with. Cabernet Sauvignon, Cabernet Franc and Merlot are grown at Gimblett Road and Bridge Pa. These warmer sites on former riverbeds allow for real depth and richness to be captured in the wines. Chardonnay is sourced from Ohiti, Te Awanga and Havelock North, Hawke's Bay. These outer-lying cooler vineyard sites near the coast and surrounding mountain ranges means the fruit retains a beautiful acidity, elegance and purity.

Vintage 2018

The Spring leading up to the 2018 vintage was relatively frost free. A warm, dry early summer followed by a very hot January and February ensured the vintage was on track to be a good one. A rain event early March brought about an early pick for the Chardonnay, however due to the vintage being ahead the Chardonnay was picked with beautiful bright acidity and lovely citrus, lemon and pineapple notes.

Winemaking

All grapes are handpicked, sorted in the vineyard and brought to the winery in individual batches. Chardonnay fruit from sites with medium to heavy silt soils. Fully barrel-fermented in 22% new and seasoned French oak to 13.5% alc., the wine aged 12 months on lees with 100% MLF. Unfined and Unfiltered.

Tasting Note

Michael Cooper:

"Bright, light yellow/green, it has a fresh, smoky fragrance. Mouthfilling, it is vibrantly fruity, with strong, youthful, grapefruit-like flavours, hints of biscuity oak, excellent complexity and a long, slightly creamy finish.. "



info@thewinecave.nz

(+64) 9 930-8115

 <https://www.winecave.nz/>

 @TheWineCaveNZ

 @Thewinecavenz

THE WINE CAVE
NEW ZEALAND


Alcohol Percentage	13.5%
Residual Sugar	Dry
T.A.	7.5 g/L
Aging Potential	7 + years



info@thewinecave.nz
(+64) 9 930-8115

 <https://www.winecave.nz/>

 @TheWineCaveNZ

 @Thewinecavenz