



## bell bird bay 2012 reserve chardonnay

This Chardonnay from the 2012 vintage was harvested in prime condition from well-established vineyards located in the Bridge Pa Triangle Wine District, Hawkes Bay. Barrel fermented using 90% French oak (25% new), upon completion 55% was put through Malolactic fermentation to soften the acidity. Lees stirring for several months increased the palate weight and roundness. The wine remained in barrel for ten months prior to being prepared for bottling.

### Aroma

Delicate aromas of ripe mandarin, melon, citrus and crème brulee. Hints of vanillin, biscuit, toasted chestnut and mineral characters add complexity.

### Palate

A rich, well balanced wine with flavours of orange zest, ripe stonefruit and citrus. The barrel fermentation and lees stirring contributes vanillin, ginger, cream and toasted almond notes. Match with richly flavoured foods such as shellfish, smoked meats and risotto.

### harvested

20 March - 31 March 2012  
Brix average 20.5 - 23.7

### wine analysis

Alcohol 13.5%  
pH 3.37  
TA 6.5 g/l

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