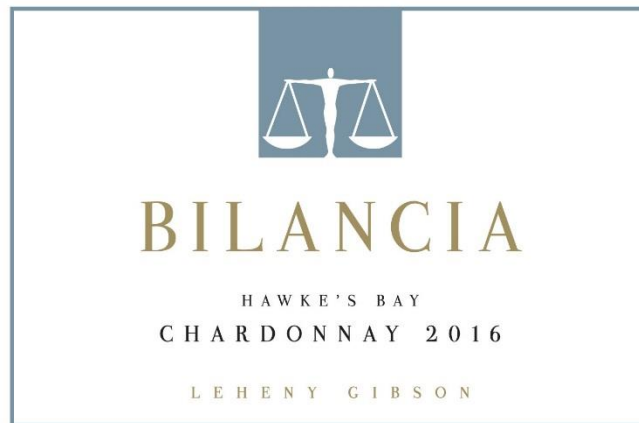


# BILANCIA

**bi'lancia** Italian. (*be-larn-cha*) balance, harmony and equilibrium; the scales, of the zodiac (*libra*).



100% Hawke's Bay fruit sourced entirely from our *la collina* Vineyard where it is grown on the lower terraces, the gentle slope and the flat, old riverbed.

The site is planted to a number of different clones of Chardonnay, predominantly Clone 95 and Clone 15 with smaller numbers of Clones 548, 809, Mendoza and 1066.

Hand picked fruit was whole-bunch pressed and the juice was then run straight to puncheons and barrels, with no cold settling, for fermentation in French oak. Where the indigenous yeast carried the fermentation to dryness. The wine spent 15 months in oak prior to bottling; there was no fining or cold stabilisation.

The aim is to produce a wine that reflects the variety and the vineyard rather than the winemaking. The result a tight wine with emphasis on a fresh, food friendly style and evenly balanced palate. Ripe stonefruit on the nose and palate with great texture.

This wine is ready to drink on release and will continue to develop positively for 4 - 6 years.

## **Bilancia**

P O Box 2508 STORTFORD LODGE, HASTINGS, 4153, HAWKES BAY  
Tel/Fax: 06 844 4301, E-mail [bilancia@xtra.co.nz](mailto:bilancia@xtra.co.nz)

