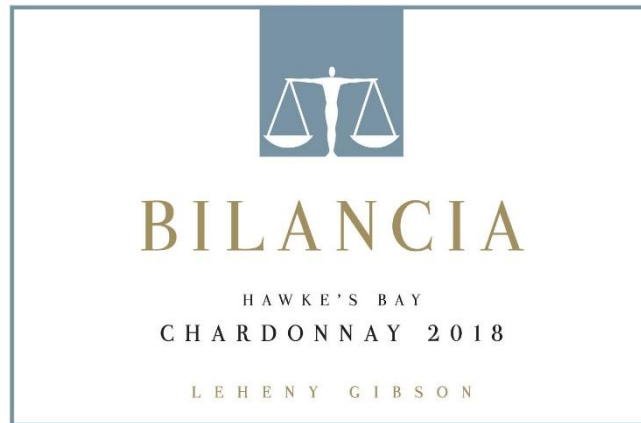


BILANCIA

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.

Our Chardonnay is all hand picked, keeping each clone as separate as possible for handling in the winery. Each lot was whole-bunch pressed and the juice run straight to barrels from the press, with no cold settling, for fermentation in new and older French oak. Indigenous yeast carried the fermentation to dryness. The wine spent 15 months in oak prior to bottling; there was no fining or cold stabilisation. Sulphur Dioxide was the only addition to this wine.

The aim is to produce a wine that reflects the variety and the vineyard site rather than the winemaking. The 2018 Bilancia Chardonnay is a nicely wound wine with emphasis on a fresh, food friendly style and evenly balanced palate. Ripe stonefruit on the nose and palate with great texture and character and some minerality.

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

Bilancia

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