

Tiratore Hawke's Bay Chardonnay 2019



la collina vineyard

tiratore *Italian* (to-ra-tó-re) hunter/marksman

When planting these vines, old, spent bullets were found in almost every hole dug on the slope of *la collina*; we imagine this area was used for many years as a firing range for target practice.

Single vineyard Chardonnay from vines originally planted in 2001 on the lower slopes, terraces and flat, old riverbed of *la collina* vineyard.

The site is planted to a number of different clones of Chardonnay, predominantly B95 and UCD15 with a smaller contribution from 548, 809 and Mendoza. These clones and the rows are represented by the stylised artwork of the label.

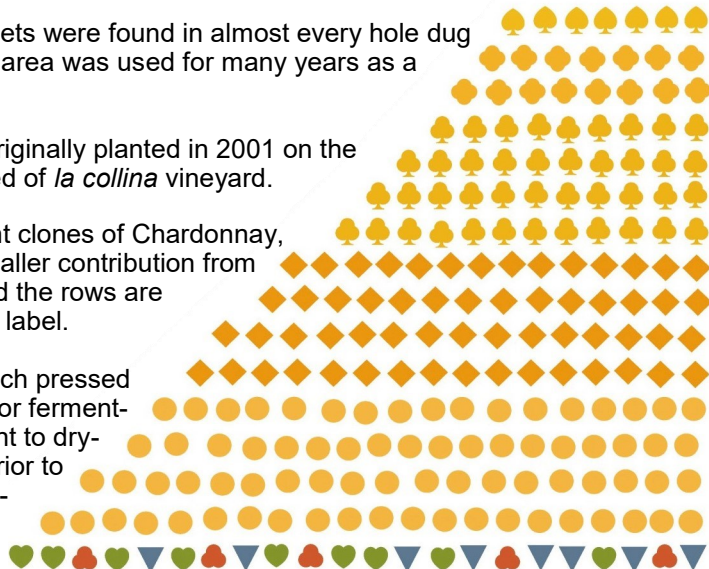
The fruit is 100% hand-picked, whole bunch pressed to French oak puncheons and barriques for fermentation. Indigenous yeast carried the ferment to dryness. The wine spent 11 months in oak prior to bottling; there was no fining or cold stabilisation. There were no additives other than sulphur.

It has always been our plan to produce a flagship Chardonnay from the *la collina* vineyard, reflecting the variety and the vineyard site rather than the winemaking.

With full fruit and complexity and just a touch of flint, the palate is tight with hints of salinity and wet stone. With time it will open up to rich, nutty, hazelnut and almond flavours.

This wine is ready to drink on release and will continue to develop positively for 6 – 8 years.

(The bottom line of the artwork represents a part of the *la collina* vineyard field blend of our Rhône white varieties, Uvaggio, (Viognier/Marsanne/Roussanne) to be released in 2021).



Tiratore
Hawke's Bay
Chardonnay
2019



Vineyard Key

- B95
- ◆ UCD15
- 548
- 809
- Mendoza

Bilancia

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