



THE
HUNTING
LODGE

Expressions

2021 Hawkes Bay Lustrous Chardonnay

The gleaming Queen of White Grapes, good Chardonnay is all about elegance and complexity and our Lustrous wine is just that, showcasing the myriad of flavour profiles that come from the free-draining soils of Hawkes Bay.

A blend from several vineyard sites and fermented in French Oak barriques, the result is an extremely more-ish Chardy, rich in flavour and seamless in structure finishing with fresh acidity and persistence.

Pineapple and hazelnut are intertwined with ripe stone fruits and citrus peel. Secondary flavours of biscuit, vanilla custard and almond meal offset the zest and minerality - a compelling example of why Chardonnay remains the Lustrous Queen.

NECTARINE &
HAZLENUT

SUMPTOUS
& COMPELLING

PINEAPPLE
& BISCUIT

LUSTROUS





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Technical Notes

Bottling Date	19/10/2022
pH	3.15
TA g/L	5.4
Glucose g/L	<2
Sub-Region	From select vineyard sites in Hawkes Bay including Fernhill and Esk Valley
Harvest Method	Selective Machine Harvested to acquire only whole, intact berries
Processing	Whole Berries pressed for gentle extraction, followed by cold settling and retention of some juice solids for fermentation complexity
Fermentation	Fermented using indigenous (approx 10%) and commercial yeasts in French oak barriques (25% New) with little winemaker intervention during fermentation.
Maturation	9 months ageing on lees to impart texture, richness.
Awards & Accolades	4.5 Stars Wine Orbit, 4 Stars Michael Cooper

