



# EQUINOX

WAIPARA HILLS

*The Spring Equinox marks the first burst of bud and the Autumnal Equinox signals the time for harvest. Our Equinox wines are of limited edition, and lovingly hand crafted to capture the unique essence of the Waipara Valley.*



## 2015 CHARDONNAY

### VINEYARD

The Home Block Vineyard in the Waipara Valley with Glasnevin loam soils over gravels.

### VINTAGE CONDITIONS

Frost about a month into the growing season knocked the vines back, affecting the yields. Thankfully the combination of small crops and a warm dry summer created ideal conditions to ripen the fruit quickly and produce very intense flavours. With warm autumn conditions prevailing, the fruit was harvested in perfect condition.

### VINIFICATION

Hand picked fruit was whole bunch pressed, with the juice and a varying amount of solids going directly into a mixture of new and old barriques. Using a selection of wild and inoculated yeasts, fermentation was over four weeks, then the barrels were topped and left over the winter months. In spring the wine was stirred weekly to build texture and malolactic fermentation completed. In January the barrels were selected for blending before bottling in February 2016.

WINE:	2015 Waipara Hills Equinox Chardonnay
COLOUR:	Golden straw.
NOSE:	Fresh and complex with elegant stone fruit and a touch of smoky oak.
PALATE:	Powerful and weighty, yet retaining fresh acidity. The wine unfolds along the palate with ripe white peach, nectarine and rich brioche.
OAK:	9 months in 100% French oak barriques and puncheons, 20% new.
SERVE:	Slightly chilled in a generous glass. Very versatile food match; we suggest pairing with chicken and sage ravioli in a creamy sauce.
CELLARING:	Peak drinking 2017 - 2021
ANALYSIS:	ALC 13.5 %   ACIDITY (TA): 6.45   pH 3.46

*“Elegant and well balanced with layers of stone fruit flavours that linger on the palate.”*

Andrew Brown,  
Waipara Hills Winemaker