

# F A R M G A T E™

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*Real Food, Real Wine, Real People.*

2008 ~ CHARDONNAY



## Celebrating *The Cheesemaker* Inacio Guimaraes

Because the wines have power and finesse, Hawkes Bay is our spiritual home of New Zealand Chardonnay. This Chardonnay has the flavours of grapefruit, peaches and nectarines overlaying the complexity and richness of barrel fermentation and regular lees stirring during its ten months barrel maturation. Try with roasted pork with crackling, richly flavoured poultry or more simply mature gouda with crusty bread. Best served lightly chilled. May be enjoyed now or cellared up to five years from vintage date.

Alcohol 13.5%

TA 6.4 g/l

pH 3.12

RS 5.0 g/l

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[www.farmgatewines.co.nz](http://www.farmgatewines.co.nz)