

*"I cannot enthuse about these wines enough."
-Richard Hemming MW for Jancis Robinson*

Norman Hardie

NORMAN HARDIE
2015 CHARDONNAY
NIAGARA PENINSULA, CANADA



ALCOHOL
11.9%

VARIETY
Chardonnay

Colour Notes

Deep, bright yellow.

Aroma Notes

This wine has a complex nose of citrus, hints of brioche, and a decidedly saline quality.

Palate Notes

The palate gives classic cool-climate Chardonnay flavours of lemon peel, stoniness, exhilarating acid and a lingering finish.

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Jamie Goode, 'The Wine Anorak'

94 POINTS

So fresh, expressive and refined with lovely spicy mineral notes on the nose. Lovely lemony brightness with a lovely brisk acid structure. This is superbly complex with lovely precision and purity, and a saline edge. Will age beautifully

Michael Godel, 'Wine Align'

92 POINTS

Norman Hardie's 2015 Niagara is a reductive yellow goddess dressed chardonnay, connected to the fullest of its fruit, (slowly developed) creamy malolactic, touchstone acidity and grape tannic ability. There is understated feeling in the throes of richness that the winemaker and the place always seem to agree upon. The display window celebrates and proudly promotes the somewhere-ness of this 15 chardonnay.

John Szabo MS, 'Wine Align'

92 POINTS

Hardie's 2015 Niagara Chardonnay has a lovely, intriguing nose off the top very much in the house style, which is to say flinty-smoky, though not without charming perfumed. There's a surprising amount of sweet fruit in display, with almost riesling-esque floral, ripe stone fruit notes. The palate is mid-weight (though with only 11.9% alcohol declared), with balanced acids and big flavour depth. Creamy-lees flavour is nicely dialed in, and a touch of volatility lifts the back end further. Lovely stuff.

Dhall & Nash - Brandon Nash

17.5 POINTS

Straw colour, light CO₂, clear. Positive reductive, leesy notes that again suggest this bbq crustacean complex, this works nicely with the mealy buttery notes with plenty of limes and mandarin fruit. Soft, oily and fresh on entry, with plenty of citrus fruit, grainy textured with saline mouth watering acidity across the palate. Very Saint Romain like. The leesy gingery notes continue with perfume and savoury in tango, fresh lemon fruit drives the palate to a dry, chalky textured finish. -B. Nash (November, 2017)



DHALL & NASH

Norman Hardie

PRODUCTION OF
NORMAN HARDIE
2015 CHARDONNAY
NIAGARA PENINSULA, CANADA



FERMENTATION

Gentle, whole-cluster pressing of the fruit into horizontal stainless steel tanks where fermentation starts with ambient yeasts.

MATURATION

Fermenting juice is then transferred to 500L French oak barrels to complete ferment. About 30% new oak, the rest 2nd, 3rd and 4th fill. Wine undergoes MLF naturally in the spring; wine is bottled unfined and unfiltered with a minimum sulphur dose before bottling.



SUNSET AT THE NORMAN HARDIE WINERY
IMAGE: NORMAN HARDIE WINERY



THE LAND
NORMAN HARDIE
2015 CHARDONNAY

Norman Hardie



Canada
Niagara Peninsula
Beamsville Bench

VITICULTURE

Organic