

## **Dada 1**

### **Hawke's Bay 2008 \*\*\*\*\***

'Dada' means favourite subject or obsessive idea, and this is David Ramonteu and Kate Galloway's creative approach for a blended, complex dry white. Made from Sauvignon Blanc, Semillon, Viognier and Gewurztraminer from the cooler sites of Maraekakaho and Te Awanga, and a little Gimblett Gravels fruit, 90% whole bunch pressed, with 40% fermented in oak barriques, the remainder in special 'cigar' tanks to 14.0% alc. Some lots used wild yeasts, others no sulphur dioxide! The wine was aged on gross lees for 10 months. Bright straw-yellow colour with green-gold hues. This has a full, weighty, brooding nose, somewhat restrained, but with very complex aromas of herbs and spicy white stonefruits, along with smoke, flinty lees and toasty barrel-ferment components. Truly a funky and powerful white wine of intensity and presence, but also good acidity lending freshness. The herb, stonefruit and winemaker input flavours are interwoven and layered in expression. Will match flavoursome seafood and herb infused white meat dishes over the next 4-6+ years.

250 cases made.

19.0-/20

Feb 2011

RRP \$50.00

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