



Chardonnay 2021 6x75cl

Winemaker Notes

This is a medium-bodied and elegant style of Hawkes Bay Chardonnay. The palate is soft and textured with flavours of peach, intermingled with hints of butter, grilled nuts and subtle oak spice.

Vineyard

The fruit for this wine was sourced from vineyards planted in three of Hawkes Bay's many sub regions. Bay View fruit provides ripe stonefruit characters while our vineyard sites inland on cooler river terraces above the Tutaekuri and Ngaruroro Rivers bring acidity and flinty grapefruit notes. Shoot thinning, leaf plucking and bunch thinning are all practised in the pursuit of quality.

Winemaking

The individual vineyard parcels were harvested separately in mid to late March and fermented in both tank and French oak barriques (48%). The finished wines were left on their yeast lees with regular stirring until blending and bottling. A small percentage of the wine underwent malolactic fermentation to naturally soften the wine.

Food match

Grilled and Roasted White Meats

Ideally suited to rich seafood dishes, especially crayfish and scallops or white meat dishes.



Grapes
100% Chardonnay

Region/Appellation
Hawkes Bay

Alcohol by volume
13.50%

Residual Sugar
1.35 g/l

pH
3.38

Total Acidity
6.8 g/l

Drinking Window
2024 - 2027

Tasting Guide



Tasting note printed
25/11/2024