

Grapes 100% Chardonnay

Region/Appellation Hawkes Bay

Alcohol by volume 13.50%

Residual Sugar $1.6 \, g/l$

рΗ 3.36

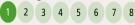
Total Acidity 6.5 g/l

Drinking Window 2024 - 2027

Tasting Guide







Medium

Tasting note printed 25/11/2024

Chardonnay 2022 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

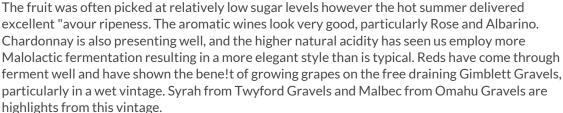
The fruit for this wine was sourced from vineyards planted in three of Hawkes Bay's many sub regions. Bay View fruit provides ripe stonefruit characters while our vineyard sites inland on cooler river terraces above the Tutaekuri and Ngaruroro Rivers bring acidity and flinty grapefruit notes. Shoot thinning,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

Winemaking

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Vintage

It was a challenging vintage to navigate in Hawkes Bay and Gisborne with frequent rain through February and March. The summer started hot, with very settled weather around the Christmas period before the wetter late summer arrived.



Food match

Grilled and Roasted White Meats

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

