



# 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. The fruit was often picked at relatively low sugar levels however the hot summer delivered excellent "avour ripeness. The aromatic wines look very good, particularly Rose and Albarino. Chardonnay is also presenting well, and the higher natural acidity has seen us employ more Malolactic fermentation resulting in a more elegant style than is typical. Reds have come through ferment well and have shown the benefit of growing grapes on the free draining Gimblett Gravels, particularly in a wet vintage. Syrah from Twyford Gravels and Malbec from Omahu Gravels are highlights from this vintage.

## 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  
1.6 g/l

pH  
3.36

Total Acidity  
6.5 g/l

Drinking Window  
2024 - 2027

Tasting Guide  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

Tasting note printed  
25/11/2024