



Grapes  
98.5% Chardonnay  
1.5% Chenin Blanc

Region/Appellation  
Hawkes Bay

Alcohol by volume  
13.50%

Residual Sugar  
2 g/l

pH  
3.36

Total Acidity  
5.9 g/l

Tasting Guide



Tasting note printed  
10/03/2025

# Chardonnay 2023 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.

## Vintage

Cooler conditions and unprecedented rainfall through the growing season, along with the effects of Cyclone Gabrielle have been particularly challenging and required vigilant vineyard management. Unfortunately, some vineyard blocks were not able to be harvested but despite these challenges, our significant vineyard holdings in the Gimblett Gravels region performed well; their free-draining soils providing the vines with more resilience to weather events. For both Hawke's Bay and Gisborne, whilst the season has not delivered to the high-quality standards required for our top tier wines, and these won't be made; there are plenty of clean, fruit driven components to compile our main blends. It will be a vintage of elegance rather than power, where great vineyard sites, along with a highly experienced winegrowing team have delivered an amazing result given the challenges of the season.

## Food match

Grilled and Roasted White Meats

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

