



Seabed Chardonnay 2019

6x75cl

Winemaker Notes

This is an elegant, complex and creamy textured Chardonnay which vividly displays the complexities of this great vineyard site. Flavours of white peach, grapefruit, flint and nuts are to the fore with a long mineral finish. Naturally made, with a 'hands-off' approach it is both food friendly and age-worthy and expresses the land in which it was grown. Further complexity has been added with subtle oak and lees from long term barrel ageing. Suitable for vegan and vegetarian diets as the wine was bottled without finings.

Vineyard

Planted in 2001 with Burgundy clone 95, this vineyard produces powerful wine with underlying acidity and white peach notes. The vineyard is dry farmed and intensively managed with low yields to maximise the quality of fruit from the site.

Winemaking

The fruit was hand-picked and whole cluster pressed after overnight chilling. Only low juice yields were taken and run directly to barrel for fermentation with wild yeasts. Post fermentation some of the barrels (40% new) were allowed to undergo malolactic fermentation to lower acidity and add complexity to the finished wine. The wine underwent extended barrel ageing with occasional lees stirring, before blending and bottling without fining.

Vintage

The 2019 harvest conditions were ideal and the vintage is highly regarded.

Food match

Grilled and Roasted White Meats

Delicious with roasted spatchcock chicken or crayfish, one of Gordon's favourite pairings.



Grapes
100% Chardonnay

Region/Appellation
Hawkes Bay

Alcohol by volume
14.00%

pH
3.5

Total Acidity
6.52 g/l

Drinking Window
2024 - 2027

Tasting Guide



Dry Medium Sweet

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