



Seabed Chardonnay 2021

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

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Vintage

The growing season got off to a good start in Hawkes Bay with good early spring warmth and rainfall setting up healthy canopy growth in the vineyards.

Food match

Grilled and Roasted White Meats

Delicious with roasted spatchcock chicken.



Grapes
100% Chardonnay

Region/Appellation
Hawkes Bay

Alcohol by volume
13.50%

Residual Sugar
less than 1 g/l

pH
3.3

Total Acidity
6.54 g/l

Drinking Window
2024 - 2030

Tasting Guide



Tasting note printed
10/03/2025