

Grapes
100% Chardonnay

Region/Appellation
East Coast

Alcohol by volume
13.50%

Residual Sugar
0.45 g/l

pH
3.56

Total Acidity
5.9 g/l

Drinking Window
2024 - 2026

Tasting Guide



Tasting note printed
27/12/2024

Private Bin Chardonnay 2022

6x75cl

Winemaker Notes

This wine is fruit-driven in style, exhibiting ripe peach with underlying citrus and fig characters. On the palate, these flavours are enhanced by a creamy texture and a delicate suggestion of oak. A medium-bodied Chardonnay that is styled for enjoyment upon release with or without food.

Vineyard

Fruit was harvested throughout the Gisborne and Hawkes Bay regions where the maritime climate is perfect for slowly ripening Chardonnay, promoting fruit intensity and freshness.

Winemaking

Crushed, gently pressed and settled to leave light solids for fermentation in contact with premium French oak. Some parcels were encouraged to ferment with indigenous yeast to provide complexity to the blend. Juice was fermented at 18° in stainless steel tanks. Partial malolactic and maturation with regular yeast stirring followed.

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 flavour ripeness. Chardonnay is presenting well, and the higher natural acidity has seen us employ more Malolactic fermentation resulting in a more elegant style than is typical.

Food match

Grilled and Roasted White Meats

Enjoy with seafood, chicken caesar salad or antipasto

