

Grapes  
100% Chardonnay

Region/Appellation  
East Coast

Alcohol by volume  
13.00%

Residual Sugar  
2.3 g/l

pH  
3.4

Total Acidity  
6.15 g/l

Drinking Window  
2024 - 2026

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed  
27/12/2024

# Private Bin Chardonnay 2023

## 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

The 2023 season was warm with frequent late summer rain presenting a few challenges. Meticulous vineyard management was crucial to retain healthy vines and develop desired flavours in the fruit. Harvested throughout Hawkes Bay and Gisbourne regions where the maritime climate is perfect for slowly ripening Chardonnay, promoting flavour, intensity and freshness.

### Food match

Grilled and Roasted White Meats

Enjoy with seafood, chicken caesar salad or antipasto

