

Grapes  
100% Chardonnay

Region/Appellation  
Hawkes Bay

Alcohol by volume  
13.00%

Residual Sugar  
0.74 g/l

pH  
3.37

Total Acidity  
7.1 g/l

Drinking Window  
2024 - 2030

Tasting Guide



Tasting note printed  
15/01/2025

# Vidal Reserve Chardonnay

## 2022 6x75cl

### Winemaker Notes

Beautifully fragrant citrus, stone fruit and roasted nuts combine on a finely styled, textured and balanced palate showing good complexity.

### Vineyard

Fruit for this wine was produced predominantly from our top Keltorn Vineyard in Maraekakaho and balanced with premium sites in Ohiti, Te Awanga and the stony soils of Omahu Gravels. The soil type and climate of each site have contributed particular characters to the final wine. The warm and dry summer of 2018 allowed early picking at great flavour ripeness. Picking decisions were based on flavour and natural acid balance allowing the wines to express intensity and purity of fruit with fine definition and length on the palate.

### Winemaking

Beautifully fragrant citrus, stone fruit and roasted nuts combine on a finely styled, textured and balanced palate showing good complexity.

### 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 "avour ripeness. The aromatic wines look very good, particularly Rose and Albarino. Chardonnay is also presenting well, and the higher natural acidity has seen us employ more Malolactic fermentation resulting in a more elegant style than is typical. Reds have come through ferment well and have shown the benefit of growing grapes on the free draining Gimblett Gravels, particularly in a wet vintage. Syrah from Twyford Gravels and Malbec from Omahu Gravels are highlights from this vintage.

### Food match

Grilled and Roasted White Meats

This wine can be enjoyed on its own or with salads, seafood, chicken or mild meats.

