



CHARDONNAY

HAWKE'S BAY
2023

VINTAGE OVERVIEW

Vintage 2023 in Hawke's Bay was a challenging growing season; cool conditions throughout the summer coupled with a destructive tropical cyclone meant it was a year for viticultural prowess and winemaking finesse. Rigorous canopy management in the vineyard was vital in light of increased disease pressure due to the large rainfall events.

KEY VINEYARDS

Our Chardonnay comes largely from vineyards planted in the Bridge Pa subregion in Hawke's Bay, where the climate and free draining alluvial soils are perfect for Chardonnay.

WINEMAKING

Following harvest in the middle of March, the grapes were gently pressed on arrival to the winery. The juice was cold settled before being inoculated with selected yeast for fermentation. The wine was aged on full lees and French oak and went through malolactic fermentation in spring prior to blending, filtering and bottling in December 2023.

TECHNICAL DATA

Alcohol: 12.5%

pH: 3.68

Acidity: 5.7 g/L

Residual Sugar: < 1 g/L

TASTING NOTES

Enticing fruit aromas of ripe golden peach, apricot and lemon curd are intertwined with subtle French oak nuances. The palate is broad and creamy, with delicious flavours of peaches and honeydew melon, accentuated by the fine texture from lees aging. An extremely moreish Chardonnay, oozing with flavour, complexity and a fresh natural acidity.

FOOD MATCH

The concentrated and fragrant flavours of this Chardonnay are beautifully matched with a roast chicken, a creamy seafood pasta or simply slightly chilled on its own.



Hāhā
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