



CHARDONNAY

HAWKE'S BAY
2024

VINTAGE OVERVIEW

Hawke's Bay experienced an exceptional harvest in 2024, although the yields were lower than normal. The fine weather was a welcome change after some challenging seasons. The hot and dry summer resulted in outstanding quality grapes at harvest, which was at the beginning of March.

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 2024.

TECHNICAL DATA

Alcohol: 13%

pH: 3.69

Acidity: 5.0 g/L

Residual Sugar: < 1 g/L

TASTING NOTES

Enticing fruit aromas of ripe golden peach, apple and lemon curd are intertwined with subtle French oak nuances. The palate is silky smooth, with juicy fruit flavours and a creamy texture. 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.

