



CHARDONNAY

HAWKE'S BAY 2025

VINTAGE OVERVIEW

The 2025 harvest in Hawke's Bay was one to remember. A warm, dry spring set the stage with excellent flowering and an early start to the growing season. While summer brought cooler conditions, the fruit developed beautifully, leading to one of the earliest harvests we've seen. The quality of the grapes has been outstanding - vibrant, balanced, and full of character.

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 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 50% malolactic fermentation in spring prior to blending, filtering and bottling in January 2026.

TECHNICAL DATA

Alcohol: 13%

pH: 3.63

Acidity: 5.63 g/L

Residual Sugar: <1 g/L

TASTING NOTES

Enticing fruit aromas of ripe stone fruit and subtle notes of toasty oak. The palate is full-bodied and rich, revealing flavours of nectarine, roasted cashew and a lingering brioche finish. Richly textured yet refreshing, it strikes a perfect balance that suits any occasion.

FOOD MATCH

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

