

esk valley.

HAWKES BAY CHARDONNAY 2021

VINEYARD

The fruit for this wine was sourced from vineyards planted in three of Hawkes Bay's many sub regions. Bay View fruit provides ripe stonefruit characters while our vineyard sites inland on cooler river terraces above the Ngaruroro River bring acidity and flinty grapefruit notes. Shoot thinning, leaf plucking and bunch thinning are all practised in the pursuit of quality.

WINEMAKING

The individual vineyard parcels were harvested separately in early March and fermented in both tank (55%) and French oak barriques. A small percentage was allowed to undergo malolactic fermentation to soften the wine and add richness and complexity. The finished wines were left on their yeast lees with regular stirring until blending in November 2021.

WINEMAKER'S COMMENT

This is a medium bodied and elegant Hawkes Bay Chardonnay. Its flavour profile is a mix of peach, grilled nuts, grapefruit, and very subtle oak spice. It is both complex and delicious.

FOOD MATCH

Ideally suited to rich seafood dishes or white meats such as pork or chicken, but equally delicious as an aperitif or with hard cheeses.

IDEAL DRINKING

2022 – 2025

TECHNICAL DETAILS

Varieties: Hawkes Bay Chardonnay

Oak use: 45% barrel fermented in used French oak barriques

Alcohol: 13.5%

pH: 3.38

Total Acidity: 6.8g/L

Residual Sugar: Dry



Contains sulphites. Milk products have been used to fine this wine.
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