

Vineyard Selection



HAWKES BAY



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HAWKE'S BAY CHARDONNAY 2021

A classic style of Chardonnay with stacks of luscious ripe peach and nectarine. Fresh and vibrant with a luxurious texture, spicy cedar finish and generous oak influence.

VINEYARD REGION	Hawke's Bay, New Zealand
VINTAGE CONDITIONS	A low yielding vintage, 2021 was exceptionally warm and dry, enabling fruit to ripen with excellent flavours. Fruit was sourced from grower vineyards around Hawke's Bay, where the maritime climate is perfect for slowly ripening Chardonnay and promoting fruit intensity and freshness.
WINEMAKING	After harvesting, the fruit was pressed, settled and racked in Hawke's Bay to preserve the quality of the fruit before transport to our Marlborough winery. A portion of the blend was put to barrel (1,000L German Fuder oak barrels & 300L French oak) with the balance fermented in tank. The wine was inoculated with classic Burgundian Chardonnay yeast and aged on lees in French oak for 6 months prior to blending.
WINE ANALYSIS:	Alc/Vol: 13.6% pH: 3.5 TA: 5.6g/L Residual Sugar: 1.3g/L
WINEMAKER	Duncan Shouler
FOOD MATCH	Seared pork loin and seasonal roast vegetables.

