Artisanal Collection Chardonnay 2020 6x75cl

Winemaker Notes

This is a rich and full flavoured Hawkes Bay Chardonnay. Its flavour profile is a mix of peach, grilled nuts, butter, grapefruit with a subtle oak spice. It is both complex and delicious and a classic expression of Hawkes Bay Chardonnay.

Vineyard

A blend of two contrasting vineyard sites. Old clone 95 vines in Bay View growing in ex marine soils provide the finished wine with richness and a white peach fruit expression while a block of clone 15 vines planted inland on a cooler river terrace at Maraekakaho provides acidity and a flinty grapefruit note.

Winemaking

The individual vineyard parcels were harvested separately in early March and fermented using wild yeast in French oak barriques. Fifty per cent of the wine was allowed to undergo malolactic fermentation which softened the wine and added further complexity. The wine was left on its lees undergoing regular stirring before being blended and bottled in February 2021.

Vintage

Low yields and a cool, dry 2020 season allowed us to harvest fruit in excellent condition.

Food match

Grilled and Roasted White Meats

Creamy shell fish or white meat dishes make a great pair with this rich chardonnay

Grapes
100% Chardonnay

Region/Appellation
Hawkes Bay

Alcohol by volume
14.00%

Residual Sugar
1.3 g/l

pH
3.5

Total Acidity
5.8 g/l

Drinking Window
2024 - 2025

Tasting Guide

1	2	3	4	5	6	7	8

Dry — Medium — Sweet

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