



Grapes
100% Chardonnay

Region/Appellation
Hawkes Bay

Alcohol by volume
13.5%

Residual Sugar
1.68 g/l

pH
3.52

Total Acidity
5.61 g/l

Tasting Guide



Tasting note printed
11/02/2026

Artisanal Collection

Chardonnay 2022 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

It was a challenging vintage to navigate in Hawkes Bay and Gisborne with frequent rain through February and March. The summer started hot, with very settled weather around the Christmas period before the wetter late summer arrived. The fruit was often picked at relatively low sugar levels, however the hot summer delivered excellent flavour ripeness. Chardonnay presented well, and the higher natural acidity has seen us employ more Malolactic fermentation resulting in a more elegant style than is typical.

Food match

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

