

Grapes 100% Chardonnay

Region/Appellation Hawkes Bay

Alcohol by volume 13.5%

Residual Sugar less than 1 g/l

3.3

рН

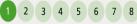
Total Acidity $6.54 \, \text{g/l}$

Drinking Window 2025 - 2030

Tasting Guide







Medium

Tasting note printed 20/12/2025

Seabed Chardonnay 2021 6x75cl

Winemaker Notes

This is an elegant, complex and creamy textured Chardonnay which vividly displays the complexities of this great vineyard site. Flavours of white peach, grapefruit, flint and nuts are to the fore with a long mineral finish. Naturally made, with a 'hands-off' approach it is both food friendly and age-worthy and expresses the land in which it was grown. Further complexity has been added with subtle oak and lees from long term barrel ageing. Suitable for vegan and vegetarian diets as the wine was bottled without finings.

Vineyard

Planted in 2001 with Burgundy clone 95, this vineyard produces powerful wine with underlying acidity and white peach notes. The vineyard is dry farmed and intensively managed with low yields to maximise the quality of fruit from the site.

Winemaking

This is an elegant, complex and creamy textured Chardonnay which vividly displays the complexities of this great vineyard site. Flavours of white peach, grapefruit, flint and nuts are to the fore with a long mineral finish. Naturally made, with a 'hands-off' approach it is both food friendly and age-worthy

and expresses the land in which it was grown. Further complexity has been added with subtle oak and lees from long term barrel ageing. Suitable for vegan and vegetarian diets as the wine was bottled without finings.



The growing season got off to a good start in Hawkes Bay with good early spring warmth and rainfall setting up healthy canopy growth in the vineyards.

Food match

Delicious with roasted spatchcock chicken.

