

Grapes
100% Chardonnay

Region/Appellation
Hawkes Bay

Alcohol by volume
14.00%

Residual Sugar
1.08 g/l

pH
3.26

Total Acidity
6.87 g/l

Drinking Window
2024 - 2030

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed
29/03/2024

Keltern Chardonnay 2020

6x75cl

Winemaker Notes

With an outstanding track record of awards and accolades, the Keltern Vineyard has truly established itself as one of New Zealand's premier sites for Chardonnay. Displaying a brilliant straw and lime tinted hue in the glass, the nose offers a fragrant and complex medley of white nectarine and subtle complexing sulphides, complemented by underlying notes of flint and toast. A sleek, tightly woven palate gradually unfolds, leading to a finish with genuine length and class.

Vineyard

Located east of the Maraekakaho region in Hawkes Bay, directly in the path of cool air currents flowing from a mountain range to the west, the Keltern Vineyard is an inland site, buffered by the Ngaruroro River. Established on an ancient riverbed, the vineyard has silt loams layered over red metals, including large free-draining gravel stones.

Winemaking

Fermented with 100% wild, indigenous yeast and fermented in French Barriques of which 27% were new with the balance 1 and 2 years old. It was then matured for 10 months in barriques.

Vintage

With spring frost and hailstorm events Hawkes Bay was off to a nervous start. Once spring was navigated the weather settled and a sensational season ensued. Seasonal data indicated a growing season slightly cooler than the previous four at 1362 GDD's but still above the long-term average of 1303 GDD'S, and dry to the point of drought. The Chardonnay harvest was off to a record early start with Keltern vineyard harvested by the 2nd March, our earliest harvest date yet. Hand-harvesting of pristine fruit enabled a minimal intervention winemaking approach, allowing Keltern's unique characteristics to shine.

Food match

Grilled and Roasted White Meats

Ideal with seared turbot or grilled veal chops with mushrooms.

