

Grapes  
99% Chardonnay

Region/Appellation  
East Coast

Alcohol by volume  
13.5%

Residual Sugar  
2.9 g/l

pH  
3.49

Total Acidity  
5.3 g/l

Tasting Guide



Tasting note printed  
12/02/2026

# Private Bin Chardonnay 2024 6x75cl

## Winemaker Notes

The wine is fruit-driven in style, with ripe stonefruit flavours mingling with zesty citrus notes. On the palate the mouthfeel is enhanced by a creamy texture and a delicate suggestion of oak. A medium bodied Chardonnay that is styled for enjoyment upon release with or without food.

## Vineyard

The grapes were harvested throughout the Hawkes Bay and Gisborne regions where the maritime climate is perfect for slowly ripening Chardonnay, which promotes flavour, intensity and freshness.

## Winemaking

Chardonnay fruit was gently pressed and juice fermented with light solids in stainless steel tanks. Maturation on yeast lees in the presence of subtle oak along with partial malolactic fermentation has created a mouth filling wine with gentle texture and body.

## Vintage

The 2024 season was exceptional with a warm dry summer producing outstanding fruit with superb concentration.

## Food match

Enjoy with seafood, chicken caesar salad or antipasto

