

Grapes
100% Chardonnay

Region/Appellation
Hawkes Bay

Alcohol by volume
13.50%

Residual Sugar
1.4 g/l

pH
3.34

Total Acidity
6.5 g/l

Drinking Window
2024 - 2025

Tasting Guide



Tasting note printed
27/07/2024

Reserve Chardonnay 2020

6x75cl

Winemaker Notes

Beautifully fragrant citrus, stone fruit and roasted nuts combine on a finely styled, textured and balanced palate showing good complexity.

Vineyard

Fruit for this wine was produced predominantly from our top Keltarn Vineyard in Maraekakaho and balanced with premium sites in Ohiti, Te Awanga and the stony soils of Omahu Gravels. The soil type and climate of each site have contributed particular characters to the final wine. The warm and dry summer of 2018 allowed early picking at great flavour ripeness. Picking decisions were based on flavour and natural acid balance allowing the wines to express intensity and purity of fruit with fine definition and length on the palate.

Winemaking

Juices from gently pressed grapes were partially settled before being racked with light lees to French oak barriques (15% new) for natural and inoculated fermentation. Following this, some batches went through natural malolactic fermentation to balance out the natural acidity. Oak barrels were selected for their subtle flavour and aroma profile, adding complexity gained from 10 months maturation on lees. Sensitive winemaking has allowed site and season to be reflected, supporting the defined, complex and elegant style of this wine. Bottled 12th February 2019.

Vintage

The 2020 vintage has produced a classic Hawkes Bay Chardonnay.

Food match

Grilled and Roasted White Meats

This wine can be enjoyed on its own or with salads, seafood, chicken or mild meats.

