

esk valley.

HAWKE'S BAY ESTATE CHARDONNAY 2023

VINEYARD DESCRIPTION

The fruit for this wine was sourced from two iconic Hawkes Bay Chardonnay sites, the Keltorn and Two Terraces vineyards. The fruit profile of these vineyards give a blend of ripe stonefruit and zesty citrus characters as well as bright acidity and flinty complexity. Meticulous vineyard management is carried out in the pursuit of quality.

WINEMAKING

The individual vineyard parcels were harvested in good condition in early March and fermented in a mix of tank and seasoned French oak barriques (50%). A small portion was encouraged through malo-lactic fermentation to soften the wine and add richness and complexity. After fermentation the wines were left on their yeast lees with regular stirring until blending and bottling after 12 months of ageing.

WINEMAKERS COMMENT

This is a medium bodied and elegant Hawkes Bay Chardonnay. Its flavour profile is a mix of stonefruit, grilled nuts, grapefruit and yeasty nuances. It is both complex and delicious.

FOOD MATCH

Ideally suited to rich seafood dishes or white meats such as pork or chicken, but equally delicious as an aperitif or with hard cheeses.

IDEAL DRINKING

2024-2027

TECHNICAL DETAILS

VARIETIES: 100% Chardonnay

ALCOHOL: 13.5%

PH: 3.36

TOTAL ACIDITY: 5.9 g/l

RESIDUAL SUGAR: 2.0 g/l

