



HAWKE'S BAY

ESTATE CHARDONNAY 2025

VINEYARD DESCRIPTION

The fruit for this wine was sourced predominantly from the iconic Keltern vineyard in the Bridge Pa triangle sub-region of Hawke's Bay. The fruit profile of this vineyard gives 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 malolactic 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 9 months of ageing.

WINEMAKERS COMMENT

This is a medium bodied and elegant Hawke's Bay Chardonnay. Its flavour profile is a mix of refreshing citrus, peach and melon with underlying notes of fresh baking and grilled nuts. 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.

IDEAL DRINKING

2025-2030

TECHNICAL DETAILS

VARIETIES: 100% Chardonnay

ALCOHOL: 13.5%

PH: 3.31

TOTAL ACIDITY: 6.1 g/l

RESIDUAL SUGAR: 1.9 g/l

