

2022 Chardonnay

Hawke's Bay, New Zealand

Kim Crawford is one of New Zealand's most exciting and innovative wine producers.

Kim Crawford wines started out in a small Auckland cottage in New Zealand. Since its launch in 1996, the label has gained critical acclaim around the globe. We do things unconventionally, take risks, start things, and welcome different.

PH:3.45

TA: 5.89 g/l

RS: 2 g/l

ALC: 12.5%

Harvest:

Despite challenging weather conditions in was a stunning year for Hawke's Bay early in the season, the 2022 fruit was harvested in great conditions.

Craft:

After moderate clarification the juice was fermented with a minimum temperature of 14 degrees. The wines remained on primary yeast lees until racking and blending, during which time they underwent secondary malolactic fermentation.

Colour:

Mid straw

Aroma:

Lifted aromatics of citrus, tropical fruits and stone fruits.

Taste:

The palate has great fruit concentration and texture. Stonefruit notes are balanced by fresh citrus characters. Hints of butterscotch and great length of flavour make it a delicious pairing with camembert cheese, pan seared salmon or other white meat dishes.



To the Unstoppable
KIM
CRAWFORD