



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.

HARVEST: Despite challenging weather conditions in was a stunning year for Hawke's Bay early in the season, the 2023 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 zesty lime and citrus.

TASTE: The palate has great fruit concentration and texture, exhibiting fresh stonefruit and toasty brioche characters, balanced by subtle lime zest and a hint of florals. Delicious with camembert cheese, pan seared salmon or other white meat dishes.



PH: 3.37

TA: 6.32 g/l

RS: 1.79 g/l

ALC: 13.0%



SAVOUR AMAZING®

Please enjoy our wines responsibly