



Tony Bish Wines

Golden Egg Chardonnay 2024

Tasting Notes

Pristine aromas of citrus blossom and white peach with hints of fresh fig and honeydew melon. There are nuances of fresh herbs such as Tarragon and Marjoram, along with nougat complexity and a mineral note of oyster shells.

The palate is taut and highly finessed with a beautiful textural richness from the time spent in concrete eggs. Layers of flavour unfold with citrus and white peach complemented by nougat, hints of marzipan and cashew nut depth. There is a fine thread of chalky tannins giving a beautiful mineral length that is incredibly long and elegant.

Cellar for up to 10 years.

Technical Data

13.6% Alc/Vol

3.30 pH

7.0 T.A.

Winemaking Notes

Hand-picked Hawke's Bay Chardonnay was whole bunch pressed, with only free run juice progressing to ferment in concrete egg fermenters. Egg shaped fermenters keep yeast lees in suspension through the naturally occurring convection currents unique to the egg shape. Purity of fruit is maintained, richness and texture build, and the wine develops in a way totally different to stainless steel tanks or oak barrels. There is an element of minerality imparted through the winemaking process in concrete eggs that is usually apparent on the finish. Minimally handled through to bottling

