

HEARTWOOD

Chardonnay 2025

Lifted fresh aromas of citrus with lemon zest, grapefruit and citrus blossom. Complex spice notes complement with nutmeg and cinnamon, overlaid with briny freshness and hints of oyster shells.

The palate has zesty freshness on entry followed by creamy cashew butter flow. The texture is mealy and complex with roasted nectarine mingling with citrus notes and delivered on a fine acid thread to a long and persistent finish. The oak is fully integrated and seamless, giving the wine power and drive wrapped in elegance. Cellar for 8-10 years.

Technical data

13.5% Alc/Vol

3.34 pH

6.1 T.A.

Winemaking Notes

Hand-picked Hawke's Bay Chardonnay from the renowned Two Terraces and Kokako Farms vineyards was gently whole bunch pressed, with just the free run juice sent to ferment in new and seasoned Taransaud French oak barriques. No additions were made to the juice prior to ferment. The wine was aged in barrel for 11 months prior to minimal handling for bottling preparation.

Vineyard Notes

Hand harvested from Kokako Farms vineyard in the Ohiti Valley, and Two Terraces vineyard in Mangatahi regions of Hawke's Bay, from Mendoza and 548 clones Chardonnay vines.

Hand harvesting ensures pristine fruit for wine quality and purity. Vineyards are vertical shoot positioned with open canopies managed under the Sustainable Winegrowing NZ (SWNZ) programme with zero residues.

