

TW 2023 Estate Chardonnay



Release Date: December 2023

Harvest Date: 18th March 2023

Bottling Date: July 2023

Grape Variety: Chardonnay

Region: Gisborne

Brief Description

Seductive tropical fruit and jasmine notes lead into a palate oozing with pineapple and golden peach flavours. A succulent Chardonnay showcasing the tropical flavours that Gisborne is famous for. A lighter style Chardonnay that can be enjoyed with or without food, in the sunshine with your favourite people.

Tasting Note

Wonderfully seductive tropical fruit and jasmine notes lead into a palate oozing with pineapple and golden peach flavours. A succulent Chardonnay showcasing the tropical flavours that Gisborne is famous for. The fruit forward palate is enriched with partial malolactic fermentation which adds creaminess to the palate without reducing the fresh finish. A fabulous Summer tippie to enjoy in the sun with your favourite people and food.

Winemaker

Anita Ewart-Croy

Winemakers Notes

Harvested in the cool of the morning at optimum ripeness, this Chardonnay is processed quickly to ensure maximum expression of fresh fruit flavour and aroma without the influence of skin tannin. Fermented in stainless using cool temperature control and aromatic enhancing yeast, this Chardonnay is a true expression of the fruit. There has been no oak used in the creation of this wine, half has been put through malolactic fermentation to add creaminess and richness. Perfectly balanced acidity gives length and freshness. This wine was fined with fresh skim milk prior to stabilisation, filtration, and bottling.

pH: 3.6

Alcohol Content: 13.5%

Residual Sugar: 2.2g/L

Total Acidity: 6.69g/L

Brix at Harvest: 22.3

Cellaring Recommendation:

This wine will cellar well for at least five to eight years.

Food Match:

Enjoy in the summer sunshine with fresh seafood, your favourite antipasti, grilled and herbed veges and smoked white meat.