

Willow CHARDONNAY 2024

HAWKE'S BAY VINEYARD

Ripe stone fruit aromas of peach and nectarine, with notes of ripe mandarin freshly baked brioche, nougat, vanilla and a hint of clove, add to the complexity and interest on the nose.

A silky attack with sweet fruit flavours of peach nectarine and clove in the rich textural mid palate and with hints of nougat and vanilla balanced with fine oak and lingering grapefruit citrus finish.

VITICULTURE \

Grapes for the Paritua Chardonnay were sourced from our Paritua Vineyard block, adjacent to the winery. Selected rows of clone 15 were hand leaf plucked and bunch thinned and harvested by hand.

WINEMAKING \

Trays with whole bunches are placed in the winery cool room for overnight chilling. A long slow gentle press cycle is used and pressing can take up to 3 hours. Free run juice is put straight to barrel for fermentation. The wines are lees stirred after ferment, and the wine remains sur lee until final blending. About 80% underwent malo-lactic fermentation with total time in barrel of 10 months.

BEST DRINKING \

This Chardonnay is drinking well now but will continue to develop to 2035

BLEND \

Chardonnay (Clone 15) 100%

ALCOHOL \

Alcohol 13% alc

FOOD MATCH \

Roast Pumpkin Risotto
Pork Terrine
Softshell Crab

