

Willow CHARDONNAY 2025

HAWKE'S BAY VINEYARD

The nose is expressive and layered, showing aromas of dried mango and peach, interwoven with clove, caramel, nougat and toasted coconut, adding depth and complexity.

A silky, generous attack leads into a rich, textural mid-palate with flavours of honeydew melon and lemon curd, complemented by clove spice. Pink grapefruit provides freshness and lift through the finish, with fine oak seamlessly integrated and lingering to a long, balanced close.

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 2036

BLEND \

Chardonnay (Clone 15) 100%

ALCOHOL \

Alcohol 13.5% alc

FOOD MATCH \

Roast Chicken
Seared Scallops
Mushroom and Parmesan Risotto

