

TESTIFY

TESTIFY HAWKES BAY CHARDONNAY NEW ZEALAND

HAWKE'S BAY • NEW ZEALAND • OCEANIA

TECHNICAL DETAILS

The Estate

In contrast to previous vintages, this wine reflects a blend of two vineyards from Hawke's Bay, offering a more classic expression of the regional style. The first portion into the winery was from the warm inland Ohiti Valley where we scored a parcel of 548 Clone Chardonnay. This clone is much-loved by winemakers for its crystalline acidity, lending an intense and mouthwatering core. The second portion is from coastal Te Awanga bringing an inherent saltiness and luscious fruit flavors.

Wine Making

In the winery we used 100% barrel fermentation in French oak with about 20% first fill barrels. Select barrels were inoculated with organic yeast strains while others went through a wild fermentation. As the barrels were filled straight off the press, there was a mix of light, moderate, and heavy solids across the blend and all barrels were frequently stirred.

Food Suggestions

Pairs well with

Available Size: 750mL (12 pc)

TASTING NOTES

The nose is a harmony of white nectarine and the oak-influenced aromas of miso caramel and charred pineapple. The palate is ripe and rich with a brilliantly resolved acidity that sparkles like the crunch of a flaky salt crystal. Fruit is ever-present with layers of nectarine, pineapple, stewed Granny Smith apples, and the smoky oak wafting through.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

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This Wine



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VINTAGE IMPORTS

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