



# **Private Bin**

EAST COAST
Chardonnay 2022

#### Winemaker's Comment

This wine is fruit-driven in style, exhibiting ripe peach with underlying citrus blossom and fig characters. On the palate, these flavours are enhanced by a creamy texture and a delicate suggestion of oak. A medium bodied Chardonnay that is styled for enjoyment upon release with or without food.

### **Serving Suggestions**

Enjoy with seafood, chicken caesar salad or an antipasto platter.

## Vineyard & Winemaking

The 2022 season was warm across our key wine growing regions with frequent summer rain keeping the vines growing healthily. Ripe fruit was harvested throughout the Gisborne and Hawkes Bay regions where the maritime climate is perfect for slowly ripening Chardonnay, promoting flavour intensity and freshness.

### **Technical Details**

VARIETIES: Chardonnay ALCOHOL: 13.5%

PH: 3.56

TOTAL ACIDITY: 5.90gL RESIDUAL SUGAR: 0.45gL