

Viticulture:

Hawke's Bay lies on the East Coast of the North Island of New Zealand. The region enjoys dry summers with moderate, cool nights. This wine reflects a single vineyard Chardonnay from the Te Awanga hills right near the Pacific Ocean. Very cool nights combined with fantastic sunlight hours with cooling ocean breezes and slightly more mild temperature swings make for opulent fruit with amazing acidity. The portion of the vineyard chosen for this wine was Clone 15 and showed some 'hen and chic' berry variation.

The 2020-21 was a warm and relatively dry season, However this was moderated by the cool Pacifica ocean breezes at this vineyard sight. 2021 will be remembered as one of Hawkes Bay's greatest vintages quality wise, though with lower yields resulting in some intense and flavourful wines.

Vinification:

Hand picked in mid-March and transported in small bins to the winery where the fruit was whole bunch pressed straight into barrel. Then the juice was put into a range of new, 1yr and old barriques and puncheons. Certain barrels were inoculated with an organic yeast strain and a Burgundian yeast strain while some of the wine went through an indigenous fermentation. The wine was fermented on moderately heavy solids and frequently stirred through primary and a full malolactic fermentation as well as once a week stirring through the Winter and Spring. The wine was racked to tank and prepared for bottling in February 2021 and released 5 months later to allow the wine to hit its stride.

Tasting Notes:

The latest in our premium Testify range is delicious on release, but those with patience to cellar will be rewarded in years to come. At present the nose is a harmony of white nectarine and the oak-influenced aromas of miso caramel and charred pineapple. Those who love the aromatic complexity of chardonnay will be in their element with a glass of this to hand. The palate is ripe and rich with a brilliantly resolved acidity that sparkles like the crunch of a flaky salt crystal. The fruit is ever-present with layers of nectarine, pineapple, stewed Granny Smith apples, and the smoky oak wafting through. A chardonnay for the ages.

