

BILANCIA

bi'lancia Italian. (*be-larn-cha*) balance, harmony and equilibrium; the scales, of the zodiac (*libra*).



2023 Bilancia Chardonnay

The 2023 growing season was not without its challenges but Hawke's Bay shows its finest under duress. The fruit was harvested in good condition with great flavours.

2023 Bilancia Chardonnay was sourced from three Hawke's Bay vineyards; two at Roys Hill; *la collina* and Trelinnoe, and one from Central Hawke's Bay, Kaikora, at Ōtāne. The Chardonnay fruit was all hand picked, with each vineyard kept separate as ferments. The fruit was whole-bunch pressed with some of the juice run straight to barrels from the press and some to tank for gentle settling. The juice was fermented in new and older French oak. The wine spent 11 months in oak prior to blending and bottling; there was no fining.

The aim is to produce a wine that speaks of Chardonnay. It is a youthful wine, nicely structured with emphasis on a fresh, food-friendly style and evenly balanced palate. Stonefruit and citrus on the nose and palate with texture, character, and a nice line of acidity through the palate.

This wine is ready to drink on release and will continue to develop and fill out for 4 - 6 years.

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