

Swift

2022 Bridge Pa Triangle Chardonnay

This Chardonnay is a combination of techniques learned from working and traveling around the world. It is the new generation classic from Hawkes Bay Chardonnay. Mindfully made and mindfully grown. Partnering with responsible growers and using low intervention winemaking, unfinned and unfiltered for maximum expression of place.



Vineyard and Winemaking:

The grapes are sourced from Cardoness Vineyard located on the NW side of the Bridge Pa Triangle, in Hawkes Bay. This was the third season in conversion to organics. A moderate growing season with warm days and cool nights.

Picked in early March by hand, a combination of Mendoza and Clone 15 Chardonnay pressed as whole bunches. Filled directly off the press to French oak barrels – one new, one second fill and one older, with full solids. Natural ferment, taking 20 days to complete, with daily lees stirring once dry for 6 weeks. Left on full lees for 9 months, no MLF. Unfinned and Unfiltered.

Minimal SO₂ additions.

Bottled February 2022

Analysis:

pH: 3.06

TA 6.34

RS: DRY

ALC/VOL: 12.5%

Tasting Notes:

A classic Chardonnay, with aromas of ripe stone fruit, juicy citrus, a hint of red apple, floral, spice and a touch of nuttiness. A medium bodied wine, the brilliant acidity is the main feature of this wine carrying the spice throughout the palate. Finely textured on the palate with subtle minerals and lightly creamy mouthfeel. This youthful Chardonnay with bright fruit, floral details with a great freshness. Match with seafood and fresh salads.

