

DESTINATION CHARDONNAY

Vintage

2021

Eye

Pale golden yellow

Nose

Ripe stone fruit with citrus/lime background. Toasted nuts with subtle flint backbone

Taste

Well integrated oak, tight streamline acid with floral white flower/citrus blossom. Savoury baking spice finish

Food Match



Vineyard & Winemaking Notes

Region | Esk Valley Hillside & River Flats, Hawke's Bay

Alcohol | 14 %

Wine is blended in our finest barrels from our best plots. All fruit picked at optimum ripeness. All hand harvested, whole bunch pressed and run direct to barrel.

Wild fermentation with 20 months total barrel age. Blended after 12 months, returned to old oak for remainder to integrate.

All French oak, mix of 228L barrique and 500L Puncheons with 50% new oak

The Specifics



Hand harvested



Drink now or cellar for up to 5 years



Serve room temperature

