

Swift



2024 Bridge Pa Triangle Chardonnay

At Swift we make bold, vibrant expressive wines to be enjoyed with food and friends.

Mindfully made and mindfully grown. Partnering with responsible growers within Hawkes Bay and we use low intervention winemaking, unfinned for maximum expression of place.

Vineyard and Winemaking:

The grapes are sourced from the Bridge Pa Triangle region, Hawkes Bay. 2024 was a perfect growing season – warm days and cool night, this helps to retain freshness, and intensity of fruit.

Picked at the end of Feb, Filled directly off the press to French oak barrels – one new, one second fill and one older, with full solids. Natural ferment, taking 20days to complete, with daily lees stirring once dry for 6 weeks. Left on full lees for 12 months. 30% MLF Unfinned. Minimal SO2 additions.

Bottled May 2025

Analysis:

pH: 3.28

TA 6.34

RS: DRY

ALC/VOL: 13%

Tasting Notes:

A classic Chardonnay, with aromas of ripe stone fruit, juicy citrus, a hint of 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 a creamy seafood dish for a perfect pairing

