

# Čuvar Iris Collection

## Hawke's Bay Chardonnay 2024



cuvarwinery.com @cuvarwinery

### VINTAGE

The 2024 Hawke's Bay vintage was characterized by a cooler, wetter flowering period which reduced yields, but a warm, dry, and low-humidity summer followed, leading to a high-quality harvest with "beautiful intensity and ripeness". The season was less challenging than the previous year and allowed for unhurried picking.

### VINEYARD

#### Rivermere 63%

Located on the banks of the Ngaruroro River in the heart of the Gimblett Gravels. The site is planted on classic Omahu Gravels—free-draining, heat-retentive alluvial soils that encourage low yields and concentrated flavour. Mature Chardonnay vines, some over 30 years old, produce fruit with exceptional intensity, minerality, and finely balanced acidity, reflecting the vineyard's warm, dry microclimate and proximity to the river.

#### Kokako Vineyard 30%

### TECH NOTES

PH : 3.53	TA : 6.56gl	ALC : 13.5%	Residual Sugar : Dry
Standard Drinks : 8.0		Variety : Chardonnay	Clone: 15, 548, Mendoza
Bottled: March 2025		100% Vegan Friendly	Vine Age: Approx 30 Years

### WINEMAKER'S COMMENT

Delicate layers of white peach, nectarine and lemon curd are complemented by a touch of roasted hazelnut from careful oak integration. This Chardonnay is medium weight, driven by the pure, luscious fruit synonymous with great Hawke's Bay vintages. A creamy, almost silky mouthfeel comes from the influence of lees contact while oak is present yet restrained, supporting the wine's structure. Bright and chalky with a long focused finish and balanced acidity.

### WINEMAKING

#### FRUIT HANDLING:

A mix of hand pick & whole bunch pressed, with a portion of machine harvested fruit pressed to tank for settling.

#### FERMENTATION VESSEL:

A blend of tank and barrel fermented fruit using selective yeasts. A small portion was pressed straight to barrel on high solids and wild fermented with indigenous yeast in 24% new French oak. Lees stirred for several months to aid in palate weight and the development of a little complexity.

**ČUVAR**  
WINERY