

Two Terraces Single Vineyard Chardonnay 2024

Lifted aromas of fresh cut culinary herbs, white flowers, lavender and lemon curd, with nuances of nutty spicy oak. As the wine opens, aromas of hazelnut, lilac, jasmine, white peach and orange blossom emerge.

The palate is super intense and beautifully defined. Complex fruit aromas mingle with savoury depth, as the palate is driven by bright citrus line and length. The tightness and power to the finish is outstanding. There is a delightfully fine texture, beautiful acid thread and super fine phenolics on the finish. Power, intensity, elegance and grace. Cellar 6-12 years.

Technical data

14.0% Alc/Vol

3.20 pH

7.1 T.A.

Winemaking Notes

Hand-picked Chardonnay from renowned Two Terraces Vineyard in the Mangatahi sub-region were whole bunch-pressed, with only free run juice progressing to ferment in new and seasoned French oak barriques in our temperature-controlled barrel room. Following indigenous ferment the wine underwent spontaneous malo-lactic fermentation. The wine was matured for 11 months prior to a rigorous barrel selection process, with only the most pure and intense barrels forming the cépage of this beautiful wine.

Vineyard Notes

Owned by Ian & Linda Quinn. Regeneratively farmed 'Mendoza' clone Chardonnay is trained on a two cane VSP trellis. No stone is unturned by Ian & Linda to produce outstanding quality fruit.

The 2024 vintage was warm and dry with a very stable and dry autumn harvest period.



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