

TONY BISH ZEN

Chardonnay 2024

Complex interwoven aromas of quince, nashi pear and baked orange with hints of cinnamon, vanilla, honeysuckle and white flowers. There is a savoury background aroma of toasted brioche.

The palate is textural with beautifully harmony and balance. Flavours of almond, nutty marzipan, and ripe grapefruit with a very fine chalky thread of tannins. This wine is extremely mouth filling, with sublime silky textural qualities and ripe citrus peel aftertaste.

Cellar 5-10 years.

Technical data

13.0 % Alc/Vol

3.37 pH

6.8 T.A.

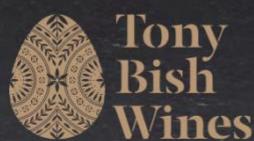
Winemaking Notes

Hand-picked Chardonnay from Kokako Farms in the Ohiti sub-region were whole bunch-pressed, with only free run juice progressing to ferment in French oak vessels in our temperature-controlled barrel room. Following indigenous ferment the wine underwent spontaneous malo-lactic fermentation.

Vineyard Notes

This is a single vineyard wine from Kokako Farms in the Ohiti sub-region of Hawke's Bay. Meticulously managed by Bruce Nimon, this is a vineyard with substantial pedigree. Produced entirely from Clone 15 chardonnay from a two cane VSP trellis system.

The vintage was warm and dry with a stunning harvest window of settled weather.



orders@tonybishwines.co.nz



tonybishwines.co.nz

