

# TONY BISH EGG No. 3

## Chardonnay 2024

Lifted lemon and orange blossom aroma with nougat, almond, tarragon and marjoram. There is a sweet note of candied citrus peel, with hints of salinity and savoury reduction.

The palate is expansive with huge volume. The citrus and fresh herb medley is complemented by hints of almond, cashew and hazelnut with a touch of cinnamon. The finish is super tight and long with fine pithy tannins, salivating threads of acidity and phenomenal length. Cellar 6-12 years.

### Technical data

13.5 % Alc/Vol

3.02 pH

8.3 T.A.

### Winemaking Notes

We filled 6 concrete egg fermenters with whole-bunch pressed Chardonnay juice from Two Terraces. From the outset, one vessel shone above the rest. With searing intense aromas and flavours, harmonic power and laser-like precision. Introducing EGG No.3.

### Vineyard Notes

This is a single vineyard wine from Two Terraces Vineyard in the Mangatahi sub-region of Hawke's Bay, 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.

