

The Family

Chardonnay 2025

Charming aromas of roasted peach, fragrant red apple, mandarin peel and nutty cashew notes from the oak spice.

The palate is rich, full and creamy textured, with ripe stone fruit, mandarin and nutty complexity. The flavours sustain well through the palate with a fine acid thread leading to delicious length and persistence.

From our family to yours, we have crafted this fine Hawke's Bay Chardonnay for you to enjoy with friends & family on any occasion, - create the moment and make memories.

Technical data

13.5% Alc/Vol

3.30 pH

5.5 g/L T.A.

Winemaking Notes

State of the art machine picking allows us to harvest our prized chardonnay selectively. We head out in the early hours of the late-summer mornings and this enables us to have the fruit at the winery as the sun rises. This way, we capture the pristine flavours and crisp acids as the vines rested overnight and are cool in temperature. Fruit from both Kokako Farms in the Ohiti Valley and Two Terraces Vineyard in the Mangatahi sub-region bring this wine to the table. Over 50% is fermented in Taransaud barriques in our temperature-controlled barrel room.

Following alcoholic ferment, the wine underwent spontaneous malo-lactic fermentation. The wine was then matured for 9 months prior to blending by Tony and Oscar.

