



# HOWELL

CHARDONNAY, BRIDGA PA, HAWKE'S BAY 2024

## Blend

100% Chardonnay

## Season Summary

A classic Hawke's Bay vintage, with low rainfall through the spring and summer months, along with a modest diurnal shift from the onset of ripening.

## Viticulture

From Chardonnay clones 15 and 95. 20+ year-old established vines that are dry farmed in the Fratelli Vineyard, Bridge Pa. Soil is silty loam over gravel with some limestone influence. The vineyard is run to Sustainable Winegrowing New Zealand standards with a nil residue spray program. Harvest Dates: 16 March 2024

## Winemaking

100% hand-harvested fruit was whole-bunch pressed and barrel fermented in a blend of new and aged French oak barriques and puncheons. 50% new oak. 100% indigenous yeasts and 100% malolactic fermentation with a small amount of lees stirring during 11 months maturation in the barrel. A further 6 months maturation on lees in tank took place prior to bottling.

## Tasting Note

A delicious Chardonnay with flavours of nectarine, toast, oat biscuit and a chalky, lemon zest finish.

## Chemical Analysis

Alcohol: 13.7%

TA: 5.4 g/L

pH: 3.38

Suitable for Vegetarian/Vegan: Yes

285 x 6-packs produced

