



QUINN

CHARDONNAY, MANGATAHI, 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

100% Mendoza clone from the Two Terraces vineyard in the Mangatahi sub-region. This vineyard is run to Sustainable Winegrowing New Zealand standards with a nil residue spray program.

Harvest Dates: 11 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. 48% new oak. 100% indigenous yeasts and 56% 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 wine of real character - full of vibrant grapefruit, roasted nuts and preserved lemon, finishing with a creamy hint of flint.

Chemical Analysis

Alcohol: 14.1%

TA: 6.4 g/L

pH: 3.23

Suitable for Vegetarian/Vegan: Yes

286 x 6-packs produced

