



ONEWA

CHARDONNAY, OMAHU, GIMBLETT GRAVELS,
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

Handpicked parcels from the stony riverbed soils of our Omaha Vineyard in the Gimblett Gravels sub-region. Naturally low cropping. Light canopies yielding 1-1.5kg of fruit per vine allow for increased concentration in the resulting wine. Light-touch canopy management with adjustments made to promote airflow across the bunches whilst retaining natural shading to protect the bunches from the late summer heat. The vineyard is run to Sustainable Winegrowing New Zealand standards, under a nil-residue spray program.

Harvest Dates: 6 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. 82% 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 nuanced Chardonnay, with white flower and lemon notes, white peach, roasted cashew and a long, fine-grained stony texture.

Chemical Analysis

Alcohol: 13.9%

TA: 5.7 g/L

pH: 3.32

Suitable for Vegetarian/Vegan: Yes

152 x 6-packs produced



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