

KŌKAKO

Single Vineyard

Chardonnay 2025

Attractive aromas of almond flowers, sweet grapefruit, hints of green apple and cashew nut complexity.

The palate is richly layered and textured with concentrated flavours of citrus fruit, roasted nuts and subtle oak spices. The finish is powerful yet tight with very fine pithy tannins and beautifully integrated oak complexity.

This wine will cellar well for 10-15 years.

Technical data

13.0% Alc/Vol

3.32 pH

5.9 T.A.

Winemaking Notes

Hand-picked Chardonnay from Kōkako Farms vineyard is in the Ohiti sub-region of Hawke's Bay, NZ's premier Chardonnay growing region.

Overseen by Bruce Nimon; their mission is to be a reference Chardonnay grower. With vines aged between 10 & 24 years, this unique terroir produces exceptional Chardonnay.

Hand-picked & whole bunch pressed; naturally fermented in new & seasoned Taransaud barriques & concrete egg fermenters; followed by 11 months élevage. After rigorous selection, the wine was gently racked, blended, then aged on lees for a further 5 months prior to bottling.

