

2024

HOME BLOCK

Chardonnay

VINTAGE CONDITIONS

A prolonged winter delayed budburst, while a cool, windy spring further challenged the vines, leading to poor fruit set and exceptionally low yields. However, the warm, dry summer that followed nurtured a stunning vintage of ripe, intensely concentrated fruit.

THE VINEYARD

Home Block located in the Mangatahi district of Hawke's Bay

Elevation	165 metres
Aspect	North Facing Slope
Soil	Deep Red Gravels
Year Planted	2015 and 2019
Clone/Rootstock	Clone 548 on Schwarzman
Viticulture	4000 vines/ha, Cane pruned, vertically shoot positioned

THE HARVEST

Hand Picked on the 9th – 14th March 2024

Average Brix	23.0 Brix average
Yield	4.4 tonnes/ha or 26HL/ha

IN THE WINERY

Fermentation	100% whole bunch pressed, cloudy juice run straight to French Oak barriques for fermentation.
Post Ferment	Left on yeast lees. Complete spring malolactic fermentation.
Maturation	10 months in Chassin French Oak barriques, of which 20% were new.
Finishing	Fine pad filtration, bottled on site.
Note	Our wines are not cold or heat stabilised, and therefore may form harmless sediment in bottle.



THE WINE

Tasting Note: *Classic aromas of peaches and cream take centre stage, complemented by hints of roasted hazelnut and acacia. The palate is rich and layered, showcasing ripe fruit flavours, a touch of nougat, and a long, lingering finish.*

ANALYSIS

Alc. 14%

pH. 3.50

TA. 5.7g/L

R/S <1.0g/L

CELLARING

Now, or
bottle mature
for up to 7
years.

EASTHOPE FAMILY WINEGROWERS

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Easthope Family Winegrowers

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