

Helio[®]

HAWKES BAY CHARDONNAY 2024

Harvest Date: 16 March 2024

T.A: 6.46 **pH:** 3.37 **R.S:** <1 g/L **ALC:** 13%

Bottle closure: DIAM cork 45mm

Bottles Produced: 5,000

Viticulture

Helio Chardonnay is grown on a north facing mid-slope, single vineyard on the Heretaunga plains. The infertile, free-draining, ancient riverbed soil is constructed of gravel and loess making for a divine struggle where the vines compete for nutrition and create the perfect fruit concentration. The average age of the clone 15 Chardonnay vines is nearly thirty years. Like humans, vines really start to come of age at 25 years old, and just get better from there.

2024

An exceptionally hot and dry summer driven by El Niño resulted in early harvesting, lower yields, and grapes with intense concentration, producing wines with great balance and purity.

Winemaking

The 2024 Chardonnay was hand-picked. The wine was left to ferment naturally. The cool wild fermentation lasted about 3 weeks. Following our minimal intervention ethos, the wine entered natural malolactic fermentation on its own accord and was aged for 10 months in mainly old french barrels. We intentionally bottled with no fining and minimal filtration. A touch of SO₂ was added at bottling to protect 24 months of work and ensure maximum enjoyment when opening for many years to come.

Tasting Note

Precise and mineral driven, with bright acidity wrapped around a core of tension and richness. Chalky minerality meets white stone fruit, preserved lemon, lime zest, and grapefruit pith, layered with subtle flinty reduction and a fine saline edge. Gentle French oak brings notes of buttered brioche and smoky toast without overpowering the wine's purity. The palate is taut yet generous, carrying a fine grained texture and energetic citrus line through to a long, savoury finish that leaves you wanting another glass.

