



HAWKE'S BAY WINE
NEW ZEALAND

Chardonnay Masterclass Tasting Notes

In partnership with

sommeliers
australia

Hawke's Bay Wine Trade Tasting

19 May | The Kelvin Club | Melbourne



HAWKE'S BAY WINE
NEW ZEALAND

sommeliers
australia

Hawke's Bay Wine, in partnership with Sommeliers Australia, is proud to present this masterclass event which offers the opportunity to explore the depth and diversity of Hawke's Bay Chardonnay.

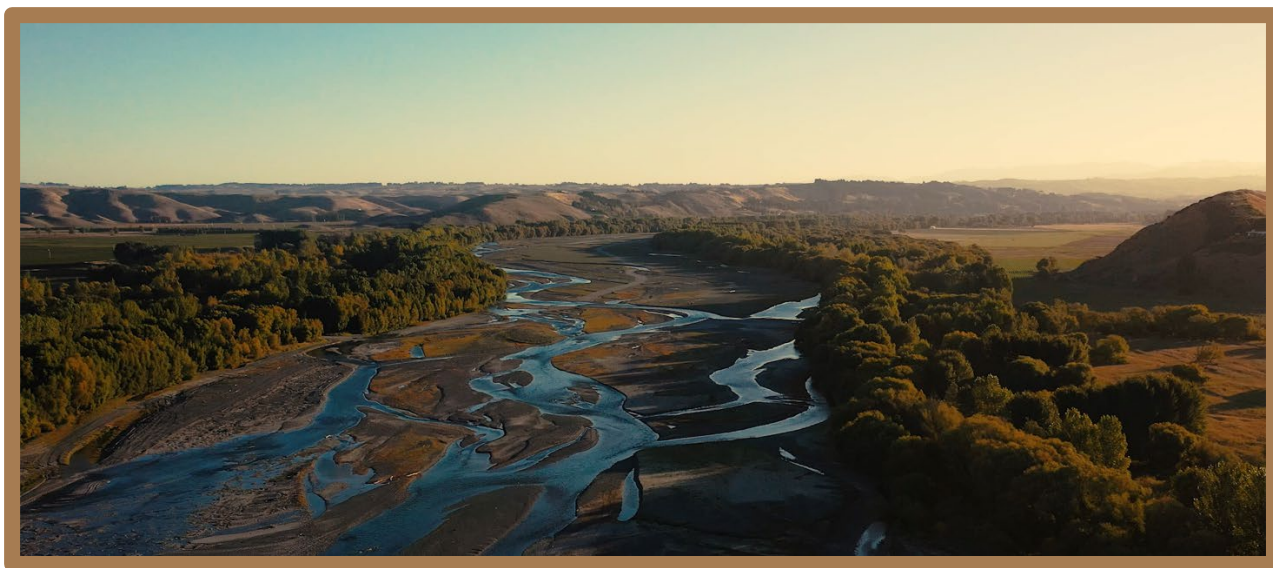
We'd like to begin by acknowledging the Traditional Owners of the land on which we meet today, the Wurundjeri Woi-wurrung people of the Kulin Nation, and pay our respects to Elders past and present. We acknowledge Aboriginal and Torres Strait Islander people as the first peoples and Traditional Owners and custodians of the land and waterways on which we stand.



Great Wine Capitals
GLOBAL NETWORK | A WORLD OF EXCELLENCE

Hawke's Bay Chardonnay

Hawke's Bay Chardonnay has quietly become one of the most compelling expressions of the variety anywhere in the world. Combining a unique climate, diverse soils, and a highly skilled winemaking community, the region consistently produces wines that rival - and often outperform - benchmark examples from the world's great Chardonnay regions.



As New Zealand's second-largest wine region and its largest producer of premium Chardonnay, it combines scale with a strong focus on quality, craftsmanship, and site expression. With over 1,000 hectares planted, Chardonnay is a cornerstone of the region's identity.

A defining strength is Hawke's Bay's diverse terroir. From the free-draining gravel soils of the Gimblett Gravels to the coastal influence of Te Awanga and inland elevated sites, the region offers a wide spectrum of growing conditions. This diversity enables winemakers to craft styles ranging from mineral and flinty to rich and textural. Warm days and cool nights allow grapes to achieve optimal ripeness while retaining natural acidity - essential for balance, structure, and longevity.

Hawke's Bay Chardonnay is renowned for its precision and layered complexity. Typical flavour profiles include citrus and grapefruit, complemented by stone fruit such as peach and nectarine.

Winemaking techniques - such as wild fermentation, lees ageing, and careful oak integration - add depth, with subtle notes of toast, spice, and nutty richness. A distinctive mineral edge often underpins the wines, delivering both freshness and finesse. The result is a style that balances power with restraint: expressive yet finely tuned.

The 2024 Hawke's Bay Annual Chardonnay Collection celebrates a spectacular vintage that has delivered wines of exceptional precision, depth and regional character. From 56 wines blind-tasted by Cameron Douglas MS,

Emma Jenkins MW and Thalia Osborne (Hawke's Bay Young Winemaker of the Year 2025), 12 outstanding Chardonnays were selected to represent the very best of the 2024 vintage and the evolving quality of Hawke's Bay Chardonnay.

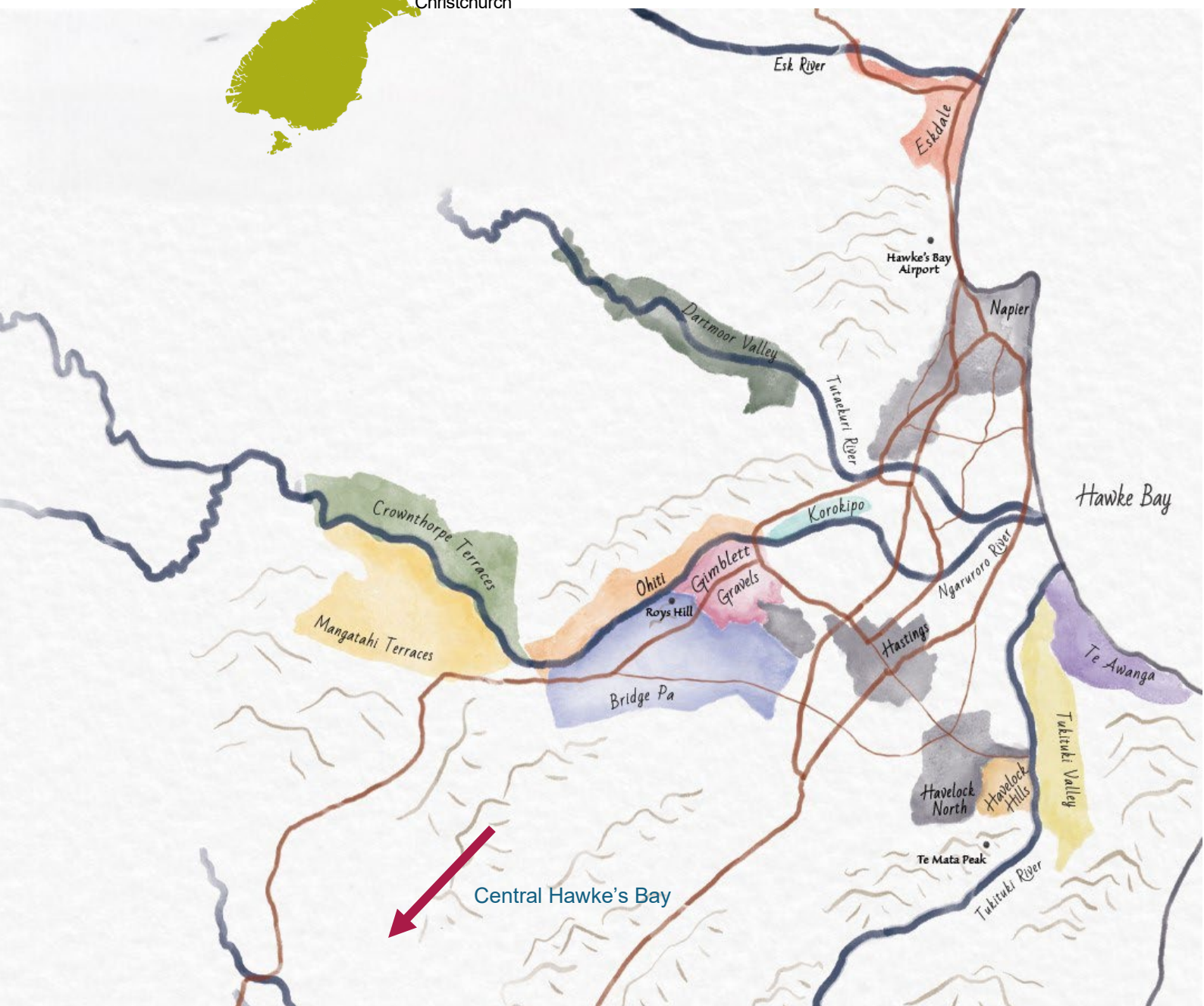
Now in its sixth year, the Collection has become a benchmark for the region and a powerful expression of Hawke's Bay's place among the world's great Chardonnay regions. Each year, the Collection is distributed to leading wine

media and critics around the world for review and serves as a key platform for promoting Hawke's Bay Chardonnay internationally through media, events and digital campaigns.

It is particularly fitting that Cameron Douglas MS hosts this Masterclass, having played an instrumental role in the Collection's development and selection process since its inception.



Hawke's Bay chardonnay is not simply an alternative to the world's great Chardonnay regions—it is a peer. With its combination of terroir, technique, and track record, it delivers wines of depth, elegance, and authenticity.



Hawke's Bay Wine Chardonnay Masterclass Led by:

Cameron Douglas MS

Cam Douglas MS is New Zealand's first and only Master Sommelier and one of the country's most respected wine communicators, judges and educators.

With more than two decades of experience spanning fine wine, hospitality, education, international judging and wine communication, Cam has become a leading voice in New Zealand wine.

Cam has built an international reputation for his exceptional palate, deep technical knowledge and engaging storytelling.

His long standing collaboration with Hawke's Bay Wine includes leading the blind selection and curation of the annual Hawke's Bay Chardonnay Collection showcasing the region's finest expressions and reinforcing Hawke's Bay's place among the world's great Chardonnay regions.



Known for his insight, authenticity and passion for wine education, Cam brings a rare combination of expertise and accessibility, making him the ideal guide for this Chardonnay Masterclass – an opportunity to explore the people, places and wines that define Hawke's Bay Chardonnay at its highest level.

Tasting Notes

Easthope Family Winegrowers

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Tasting Notes:

Distributor:

The Wine Collective

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.

Helio

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Tasting Notes:

Helio 2024 Hawke's Bay Chardonnay

Harvest Date: 16 March 2024

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

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

A hot and dry summer 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.



Villa Maria

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Tasting Notes:

Icon Keltern Chardonnay 2024

The Keltern Vineyard was established in 1999. Sitting east of Maraekakaho and hugging the western edge of the Bridge Pa Triangle and the Ngaruroro river, this unique site has over time become synonymous with exceptional Chardonnay, earning its place amongst New Zealand's finest with an un-paralleled consistency in blind tasting success across multiple formats since the initial 2002 vintage.

Tasting Note

The 2024 Keltern Chardonnay glistens in the glass with a bright lime-tinged hue. The nose offers aromas of zesty lime and grapefruit, mingling with spice and grilled nut characters. The palate is refreshing with succulent salty lemon and lime flavours complemented by a subtle warmth from the French oak. The fruit flavours are long and concentrated framed by a subtle saline note leading into a lingering finish from the natural acidity the vineyard provides. This wine will develop further complexity, mineral and toast-like characters with careful cellaring.

Vineyard Data

Spring conditions in Hawkes Bay started off warm then cooled off through flowering which resulted in a small fruit set and low yielding vines. A very warm January saw the Chardonnay grapes ripen up nicely with great fruit intensity and more moderate temperatures in February helped preserve fresh acidity. The 2024 Chardonnay harvest was off to another early start with Keltern vineyard picking starting in earnest in the last week of February. Hand-harvesting of excellent quality fruit with a minimal intervention winemaking approach, allowed Keltern's unique characteristics to shine.

Soils & Viticulture

Located east of the Maraekakaho region in Hawkes Bay, directly in the path of cool air currents flowing from a mountain range to the west, the Keltern Vineyard is an inland site, buffered by the Ngaruroro River. Established on an ancient riverbed planted in 1999, the vineyard has silt loams layered over red metals, including large free-draining gravel stones. The Keltern vineyard contains vines that range in age up to 21 years, mainly cl15, cl95 and cl548, and vines for the Single Vineyard bottling at maturity are pruned and thinned to one bunch per shoot to target 6-7T/Ha. The parcels used for the 2024 Keltern Chardonnay are both from clone UCD15 vines that are at least 12 years old.

Technical Data

Vineyards: Keltern Vineyard, Hawkes Bay
Clonal Selection: 100% Clone 15
Vineyard Yield: Range 5.0-6.5T Ha
Varieties: 100% Chardonnay
Residual sugar in g/L: 1.60 g/L
pH: 3.19
TA: 7.30 g/L
Alcohol: 14.0%
Whole bunch pressing: 100%
Fermentation: 100% Wild, indigenous yeast

Malolactic: Some partial natural MLF. <25%
Bottled: June, 2025
Fermentation Vessel: Fermented in 100% French Oak Barriques. 27% New with balance 1 & 2yr old.
Maturation: 11 months in Barrique followed by 4 months in tank on lees.
Battonage: From post ferment once every 3 weeks for the full maturation
Filtration: Sterile bell house filtration.



Swift Wines

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Tasting Notes:



2024 Bridge Pa Triangle Chardonnay

At Swift we make bold, vibrant expressive wines to be enjoyed with food and friends.

Mindfully made and mindfully grown. Partnering with responsible growers within Hawkes Bay and we use low intervention winemaking, unfinned for maximum expression of place.

Vineyard and Winemaking:

The grapes are sourced from the Bridge Pa Triangle region, Hawkes Bay. 2024 was a perfect growing season – warm days and cool night, this helps to retain freshness, and intensity of fruit.

Picked at the end of Feb, Filled directly off the press to French oak barrels – one new, one second fill and one older, with full solids. Natural ferment, taking 20days to complete, with daily lees stirring once dry for 6 weeks. Left on full lees for 12 months. 30% MLF Unfinned. Minimal SO2 additions.

Bottled May 2025

Analysis:

pH: 3.28

TA 6.34

RS: DRY

ALC/VOL: 13%

Tasting Notes:

A classic Chardonnay, with aromas of ripe stone fruit, juicy citrus, a hint of apple, floral, spice and a touch of nuttiness.

A medium bodied wine, the brilliant acidity is the main feature of this wine carrying the spice throughout the palate. Finely textured on the palate with subtle minerals and lightly creamy mouthfeel.

This youthful Chardonnay with bright fruit, floral details with a great freshness. Match with a creamy seafood dish for a perfect pairing

Alchemy Wines

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Cairn & Rebecca Coghill

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Notes:



2024 Alchemy Hawke's Bay Chardonnay

The Alchemy 2024 Chardonnay was created from selectively hand-picked fruit, 100% clone 6, from a single vineyard site in the Havelock North hills. The fruit was whole bunch pressed to French oak barrels for fermentation and aging on lees for 9 months and then held for a further 6 months as a blend on light lees. Full malolactic and with a 25% new French Oak component, this wine is expressive and has beautiful generosity.

Tasting Note

Wonderfully bright and aromatic with flinty nuances, sweet cedary oak spice, apple crumble, lemon curd, floral honeysuckle and oyster shell notes. The palate is layered with concentrated stone fruit and ripe lemon flavours, generously structured with juicy saline qualities and a deliciously long finish.

14.0% Alcohol

CHAMPION WINE OF THE SHOW – A&P Hawke's Bay Wine Awards

Gold Medal, Chardonnay Trophy, Single Vineyard Wine trophy,

"Judges loved the complex white peach, toasty oak and the delicious richness and salivating salinity on the palate, powerful style done very well."

Gold Medal / 96 points – New Zealand International Wine Show

5 Stars / 95 points – Wine Orbit, Sam Kim

"Wonderfully styled with complexity, the wine exhibits ripe stone fruit, lemon peel, hazelnut, and vanilla notes on the nose, complemented by a hint of gun smoke. It's concentrated on the palate, offering terrific weight and creamy flow, wonderfully structured by beautifully pitched acidity, finishing impressively long and satisfying. At its best: now to 2034"

Let there be magic

Welcome to Alchemy Wines, a small yet mighty micro-négociant nestled in the heart of Hawke's Bay, Te Matau a Māui. With a deep-rooted passion for wine and food and a wealth of experience crafting exceptional wines, we are thrilled to introduce you to the magic of Alchemy.

Our journey in the wine world has led us from the inspiring vineyards of Bordeaux to the lush landscapes of Oregon. However, it is here in sunny Hawke's Bay where we have chosen to establish our home base. Our mutual affection for this region and its wonderful and diverse terroir has motivated us to make outstanding wines that genuinely embody its distinct character.

We source grapes from special vineyards we have had a long association with, collaborating with the growers to create wines that authentically reflect their origin and beauty. Join us as we delve into the alchemy of winemaking... a seemingly magical process of transformation, creation, and combination.

Cairn and Rebecca Coghill

Craggy Range

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Tasting Notes:

LUC: \$108.27 AUD

2024 Les Beaux Cailloux

GIMBLETT GRAVELS, HAWKE'S BAY

Sourced from select blocks, Les Beaux Cailloux (the beautiful pebbles) is our most pure, complex and refined Chardonnay. We look for restraint in our winemaking and believe this Chardonnay reflects our style more than the region around us. The minerality and savouriness of this wine and its energy are entirely unique, attributed to the concentration of stones and the single-block nature of our philosophy and handling.

TASTING NOTE

Pale straw in colour. The nose is intense and expressive, revealing layers of lemon curd and fresh zest, roasted hazelnut, brioche and nectarine. The palate flows effortlessly, yet is underpinned by a striking salinity and chalkiness that bring freshness and definition. Savoury nuances intertwine seamlessly with citrus flavours, creating superb balance and length. A wine that speaks clearly of site and vintage, capturing the distinctive Gimblett Gravels terroir and our signature style.

VINTAGE & WINEMAKING

Two Chardonnay parcels stood apart this vintage: an eastern, low vigour section of Block 34 (Mendoza clone) handpicked on the 27th February, followed soon after by fruit from a similarly low-vigour parcel of Block 40 (clone 95). The fruit was whole-bunch pressed to stainless steel for ambient settling overnight, before being racked to French oak for fermentation in one new barrique and two puncheons with indigenous yeast. Lees from the previous Les Beaux Cailloux vintage were collected and added to the barrels pre-ferment. A warm fermentation followed by full spring malolactic. The wine was then aged for 11 months in oak on full lees, without stirring, before being racked to stainless steel for the final four months on light lees prior to bottling in June 2025. The wine was not fined, and received a coarse filtration before bottling.

ALCOHOL 13.5 | PH 3.23 | ACIDITY 5.72g/L



Craggy Range

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Tasting Notes:

LUC: \$24.05 AUD

2024 Chardonnay

KIDNAPPERS, HAWKE'S BAY

Coastal proximity and clay soils characterise Kidnappers Chardonnay, shaping its distinctive profile. The cooling influence of the Pacific Ocean, coupled with high vigour soils, yields fresh, lighter-style wines. Large-format barrels and a touch of tank fermentation preserve this freshness resulting in a flavour profile with a distinct saline thread.

TASTING NOTE

Aromas of fleshy peaches and crisp pears with fresh citrus notes of lemon and mandarin, lay amongst hints of blossom, thistle and subtle oak sweetness. These aromas carry to the palate where they are harmonised by the delicious salinity, chalky texture and fresh acidity distinctive of its coastal site. This wine pairs perfectly with seafood, fresh pasta and summery salads.

VINTAGE & WINEMAKING

A late start to the season, with windy, dry conditions during springtime reducing yields. The summer was warm and dry, marked by large diurnal shifts, which resulted in early sugar ripeness while preserving the acidity. Conditions led to pristine fruit where minimal sorting was needed. 70% of the fruit was hand-harvested and whole bunch pressed before fermenting in oak puncheons with inoculated yeast. The machine harvest portion was fermented in stainless-steel tanks before aging. The wine underwent partial malolactic fermentation and aged for 8-months in French and Austrian oak (15% new). The wine was fined, filtered and bottled in December 2024.

ALCOHOL	13.0
RESIDUAL SUGAR	<1
PH	3.26
ACIDITY	7.28 g/l



Clearview Estate

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Tasting Notes:

THREE ROWS CHARDONNAY

WINEMAKING NOTES

2024 was a small but superb vintage this wine is dominated by fruit from our two best Mendoza Chardonnay Blocks all fruit was hand picked & whole bunch pressed with the free run juice cold settled & racked to 500L French oak puncheons for fermentation Post fermentation less stirring was carried out monthly before a barrel selection with a third new oak was assembled for the final blend

TECHNICAL NOTES

Vintage	2024
Region	Hawke's Bay
Sub-region	Te Awanga
Country	New Zealand
	Aotearoa
Alc/vol	13%



Three Rows is a stylistic counterpoint that deliberately sits left field | a barrel selection that showcases flinty minerality with uncompromising length & focus

ACCOLADES

New Release

CELLARING

4+ years

Clearview Estate

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Tasting Notes:



100% barrel fermented showing a complex aromatic profile of ripe stone fruit, blossom & complementary oak mouthfilling with tremendous length

BEACHHEAD CHARDONNAY

WINEMAKING NOTES

hand harvested fruit from our Estate & Te Awanga growers is whole bunch pressed with the free run juice cold settled & racked to barrel for temperature controlled fermentation | lees are regularly stirred in barrel to build texture & complexity | barrels are closely monitored & a final selection blended before bottling
a tremendous value younger sister to our legendary Reserve Chardonnay

TECHNICAL NOTES

Vintage	2024
Region	Hawke's Bay
Sub-region	Te Awanga
Country	Aotearoa New Zealand
Alc/vol	13.5%

ACCOLADES

4.5 STARS CUISINE
SILVER Hawkes Bay Wine Awards

CELLARING

4-5 years

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Tasting Notes:

The Batten Organic Chardonnay — 2024

SPECIAL RESERVE

A tribute to Jean Batten 1909 - 1982; A celebrated and true heroine of New Zealand aviation history.

VINEYARD

All grapes used for the Batten Chardonnay are grown with this specific target in mind. Vines are pruned to lower bud numbers, and no manual labour is spared in the vineyard. Shoot thinning, shoot positioning, lateral and bunch thinning are just a few of the passes we make. Seasonal adjustments are made in yields to guarantee excellent fruit ripeness and concentration. The grapes are hand harvested to select only the optimum quality bunches. Physiological ripeness is the main criteria determining harvest date.

WINEMAKING

This single vineyard estate grown Chardonnay was harvested from the best parcels of Clone 15 and clone 548 grapes. The fruit was handpicked, whole bunch pressed, with juice transferred to 100% French oak barriques and puncheons, 49% new. Indigenous yeast fermentation adds complexity and depth to the wine. Some of the barrels were inoculated with selected yeast to maintain an aspect of fruit purity. The fermentation took approximately 3 weeks to complete followed by full malolactic fermentation. Lees stirring took place for several months after vintage to increase the palate weight and roundness. The wine remained in the same barrels for 11 months prior to being blended to tank in February 2025.

TASTING NOTE

This barrel fermented Chardonnay shows ripe nectarine, and hints of toasted grains. It has a luxurious palate, powerful, complex yet balanced. Delivering caramel and toffee with citrus flavours, the palate is completed by a very long sumptuous and layered mineral finish with hints of nutmeg. The Batten Chardonnay has 5-6 years cellaring potential.

TECHNICAL ANALYSIS

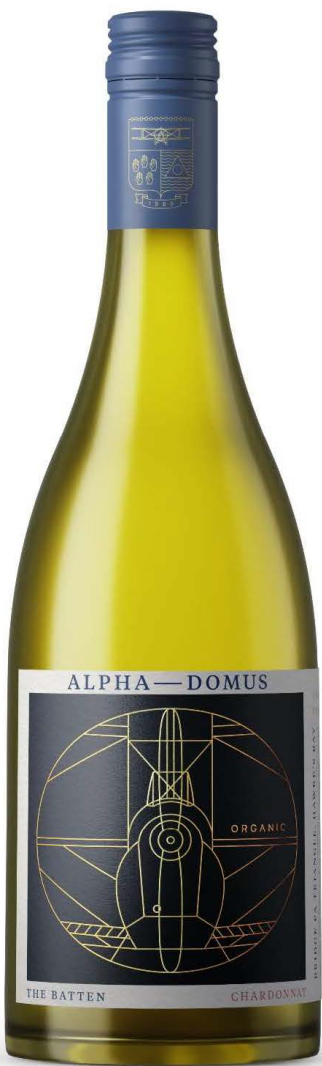
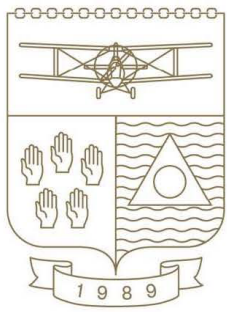
pH	3.33
Total acidity	5.8 g/l
Alcohol	13.5%
Residual sugar	<1.0 g/l

ABOUT ALPHA DOMUS

Since 1989, Alpha Domus has been dedicated to creating wines with exceptional craftsmanship and an unwavering commitment to quality. A small independent New Zealand owned winery, the name 'Alpha' is derived from our founders, while 'Domus,' from Latin, represents home.

Full organic certification further enhances the wines. We work in harmony with nature encouraging biodiversity in the vineyard using naturally derived materials to nourish soil fertility and manage disease. Health is built from the ground up with biologically active soils nurturing robust vines and fruit, improving wine quality and complexity from healthy organic fruit.

ALPHA—DOMUS



Smith & Sheth Cru

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Tasting Notes:



CRU

HERETAUNGA CHARDONNAY 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

A combination of parcels from Omahu Vineyard in the Gimblett Gravels, the Fratelli Vineyard in Bridge Pa, and the Two Terraces Vineyard in Mangatahi. All vine husbandry practices accommodated for the favourable climate of the season, allowing us to yield optimally ripe fruit balanced in both acidity and flavour. All vineyards are run to Sustainable Winegrowing New Zealand standards with a nil residue spray programme.

Harvest Dates: 6 - 13 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. 35% new oak. 70% indigenous yeasts and 80% 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

Beautiful light golden straw colour. Lovely aromas of fresh brioche, ripe stone fruit, cashews and a hint of char. Open ripe lemon, mandarin, yellow peach, grilled nuts, crisp flint and a long generous finish of cream and fine French oak. Seriously delicious.

Chemical Analysis

Alcohol: 13.6%

TA: 5.7 g/L

pH: 3.38



A member of the Natural M.A.D.E family
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Askerne Estate Winery

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Tasting Notes:

2024 RESERVE CHARDONNAY



WINEMAKING NOTES

The fruit for this wine is a blend of Mendoza (35%), Clone 548 (26%), Clone 15 (21%), Clone 1066 (14%) and Clone 95 (4%) grown on the sandy silt soils of the Askerne vineyard. Hand-picked and whole bunch pressed, the juice was transferred to barrel for fermentation. The barrels were predominantly wild fermented, and 40% of the blend completed malolactic fermentation. The wine was subsequently aged for 10 months with some lees stirring to add volume and complexity. The final blend has a 36% new French oak component, and 44% 2nd fill.

ANALYSIS

pH 3.32
TA 6.4/L
Alc 14.0%

TASTING NOTE

Intense aromas of ripe lemon and baked peach, layered with perfumed florals, sweet scented oak spice, and limey mineral notes. The palate is textural and broad, but structured with rich oak spice, concentrated juicy citrus and stone fruit flavours, and vibrant acidity that provides wonderful length.

AWARDS

Gold NZIWS 2025
Gold National Wine Awards of Aotearoa 2025
Gold Global Fine Wine Challenge
Gold Aotearoa Regional Wine Awards
95 Points Wine Orbit
94 Points Cameron Douglas

Directory

Alchemy Wines

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“Simply put, Hawke’s Bay produces some of the finest flavoured, complex, textural Chardonnay’s in the new world, and the warm low vigour vineyards of the region produce, at their best, rich elegant ripe red wines based on either Merlot or Syrah. Nowhere else in New Zealand can do this. These are wines that we love ... it is why we are here!”



Steve Smith MW



HAWKE'S BAY WINE
NEW ZEALAND