

HAWKE'S BAY VIDAL RESERVE CHARDONNAY 2023

VINEYARD

This wine was made with a blend of fruit from our Keltarn vineyard in Maraekakaho and Phoenix vineyard in the TukiTuki Valley. The soil type and climate of each site have contributed particular characters to the final wine.

2023 was a tricky season to navigate in Hawkes Bay with frequent summer rain however Chardonnay came to the fore and with careful vineyard management and free draining soils, the resulting wines express fruit intensity and palate definition.

WINEMAKING DETAIL

VARIETY: Chardonnay

TOTAL ACIDITY: 6.27g/l

ALCOHOL: 13.0%

RESIDUAL SUGAR: 2.0g/l

PH: 3.37

Once pressed the juice was run to a mix of stainless steel tank and oak barrels for fermentation. Yeast was chosen to highlight the complexity and richness of Hawkes Bay Chardonnay. After primary fermentation was complete, full malolactic fermentation took place to add weight to the palate and the wine was left maturing on lees with frequent stirring for 9 months before preparation for bottling.


Sensitive winemaking has allowed site and season to be reflected, supporting the complex and elegant style of this wine.

TASTING NOTE

This classically styled Hawkes Bay Chardonnay displays aromas of sweet lemon, nectarine and grilled nuts. Subtle hints of butter and smoky oak add complexity and layers of flavour. The palate is linear and refreshing with the riper fruit notes supported by juicy acidity.

FOOD MATCHES: Fish, shellfish, poultry and fresh seasonal salads

BEST ENJOYED: 2023–2028

EST.  1905
ANTHONY JOSEPH
VIDAL
of HAWKES BAY

