



FAMILY RESERVE
**Hawke's Bay
Chardonnay**

2025

Chardonnay remains one of the world's most popular wine varieties, and with the unique style and sophistication of our Hawke's Bay Chardonnay, it's not hard to see why.

This unoaked Chardonnay shows stunning fruit characters to shine, delivering a soft, creamy palate with melon and peach flavours, and a fresh, clean, and dry finish.



LASTING CHARACTER



WINEMAKER NOTES

Ripe rock melon with peach and apricot. Pungent and fruity with ripe citrus and a touch of confectionery.

Primary and fruit-driven with honeydew melon and canned peach and pear notes. Creamy texture and a subtle butterscotch note on the finish.

FOOD RECOMMENDATION

Works well with snapper fillets, rolled in fresh breadcrumbs and shallow fried, or with hot baked ham and glazed kumara.

AWARDS



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INFORMATION

First Vintage	2000
Grape Variety	Chardonnay
Region	Hawke's Bay
Clonal Selection	548, 15 & Mendoza
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	Various
Processing	Crushed & de-stemmed. Some skin contact
Fermentation Vessel	Stainless Steel Tanks
Fermentation	Inoculated with <i>Saccharomyces cerevisiae</i> , In tank at 12-18°C
Malolactic	14%
Fining	Pea protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	6.5g/L
pH	3.48
Residual Sugar	3.7g/L

