CELLARING
4-6 years

PRODUCTION
250 cases (12 x 750ml)

WINE SPECIFICATIONS
Acidity 6.1g/l
(0.61g/100ml)
pH: 3.49
Sugar: 2.0 g/lt
ALC: 13.5%

2025 STEVE BIRD HAWKES BAY CHARDONNAY

The Whanau Reserve Single Vineyard

TASTING NOTES

A layered Chardonnay with aromas of white peach, ripe grapefruit and lemon curd, followed by toasted hazelnut, subtle baking spice and a touch of struck flint. The palate is concentrated and gently creamy, with stone fruit and citrus flavours carried by fresh acidity. Barrel fermentation lends texture and savoury complexity without obscuring the fruit, leading to a long, poised finish.

VINIFICATION

Chardonnay from the single vineyard near Maraekakaho was machine harvested using Pellenc selective harvesting technology. The fruit was gently pressed, with only the first 450 litres of free-run juice per tonne retained for this wine. After cold settling, the juice was inoculated with selected yeast and fermented in French oak barriques, 30% of them new. Malolactic fermentation took place in barrel. The wine then spent nine months on its lees, with weekly stirring to build texture and integrate the fruit and oak. The result is a richly layered Chardonnay with depth and a finely balanced finish.

VINEYARD PROENANCE

The southern banks of the Ngaruroro River near Maraekakaho, Hawke's Bay, have become synonymous with some of New Zealand's finest Chardonnays. The river has shaped a landscape of elevated terraces and free-draining alluvial soils, creating sites where vines can produce fruit of concentration and character. Inland warmth encourages flavour development, while cooler nights help preserve the acidity that gives Chardonnay its poise and length. From this distinctive riverside setting, our single-vineyard wine brings together ripe fruit, texture and freshness.

FOOD MATCH

This Chardonnay is a natural partner for dishes with richness and a fresh, savoury edge. Pair it with roast chicken and herbs, pan-seared scallops, grilled crayfish or snapper served with lemon butter. Its layered texture stands up to mushroom risotto, while the wine's citrus notes and acidity bring balance to creamy sauces. For cheese, try aged Comté or a firm, nutty Gruyère.

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