

Heaphy

Region:
Nelson

Grapes:
Chardonnay

ABV:
12.5%

What:

Sourced from two sites: clay-rich Moutere Hills for depth and minerality, and sun-soaked Tasman Bay for richness. Fermented 60% in old oak, 40% in stainless steel to retain vibrancy while adding gentle complexity. Expect notes of yellow stone fruit, lemon zest, salted popcorn, and a touch of vanilla. The finish is long and mineral—a true expression of Nelson's cool-climate charm.

Where:

From unirrigated Mendoza clones averaging 30 years old, the grapes are cold pressed and ferment in stainless steel tank. 30% of the wine is aged in puncheon and barrels to add complexity and roundness. Underlying notes of peach, seductive smokiness and a hint of salt, typical of Nelson

Barcode:
9421907867168

Sales Info:
750ml ,Case6 ,17.74 lb.

Palletization:
125 cases / 5 Layers



Food Pairings:

Enjoy with pork tenderloin in a rich creamy sauce, roast chicken, ham hock, smoked salmon pate, creamy vegetable quinoa and hard cheese.

Tasting Note:

This is a deliciously structured Chardonnay with bright generous fruit, a powerful breadth in the palate. Muscular, bold and pleasing its a proper glass of what is arguably New Zealand's, let alone Nelson's most exciting variety.

