

2025
CHARDONNAY
HAWKE'S BAY



90
PTS



Youthfully expressed with ripe apricot, Gala apple, and oatmeal characters with a hint of flinty overtone. The palate delivers juicy fruit flavours, a rounded mouthfeel, and finely pitched acidity, finishing elegant and lingering. At its best: now to 2028.

★★★★★ 90pts Sam Kim Review December 2025



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From snow capped mountains to endless coastline, our native Toi Toi expresses itself distinctively across New Zealand. This adaptability is the inspiration for our wines - crafted from New Zealand's best grape growing regions.

Proudly family owned and sustainably produced - protecting our lands for future generations.

Tasting Notes

Pale gold with subtle glimmers of green. The bouquet opens with ripe stone fruit and orchard aromas, showing apricot, Gala apple, and hints of white peach. A gentle flinty note adds intrigue, while soft nuances of vanilla and lightly toasted oak enrich the nose. On the palate, the wine is juicy and inviting, with rounded, silky texture and flavours that echo the fruit on the nose. Balanced acidity gives freshness and lift, while the oak and lees influence contribute a creamy undertone and subtle spice. The finish is elegant, lingering, and finely structured, leaving a delicate impression of fruit and mineral notes that carry through to the end.

Viticulture and Winemaking

The 2025 vintage delivered exceptional conditions across Hawke's Bay, producing Chardonnay of remarkable balance and purity. A warm, dry summer was tempered by cool nights, allowing the grapes to ripen slowly and develop vibrant, concentrated flavours. Inland sites with free-draining soils contributed richness, bright stone fruit, and a fine, natural acidity. Careful harvesting at peak ripeness ensured the fruit retained its freshness and aromatic intensity. The wine was gently pressed and aged on lees for 8-9 months, with periodic stirring to build texture and a silky mouthfeel. Subtle oak supports the core of concentrated fruit, while the finish shows a delicate mineral lift and refined interplay between freshness, weight, and flavour.

Tasting Highlights

Ripe stone fruits with subtle vanilla and flinty notes, balanced by crisp acidity. Rounded and smooth, this Chardonnay pairs beautifully with chicken, seafood, or creamy pasta.

Wine Analysis

Alcohol 13.6%
 pH 3.59
 TA 5.81 g/L
 G/F 3.47 g/L

