

Nockie's Palette Chardonnay 2022

HAWKE'S BAY



WINEMAKING NOTES

Coastal Chardonnay from Te Awanga and Haumoana. Mostly river silt overtones. Barrel-fermented with indigenous yeast and full MLF. Only light battonage (two stirs) and only sulfur sand filtration. No other additions. About 30 per cent new oak.

COLOUR

Bright, medium yellow with a golden hue.

NOSE

Aromatic chardonnay with apple, grapefruit, and subtle oak and nutty yeast lees flavours.

PALATE

Fruity chardonnay, balanced with a touch of oak. Partial barrel fermentation offers complexity, delivering a characteristic purity underpinned by natural acidity. Oyster shell aromatics give way to a ripe, rich stonefruit flavour profile.

FOOD PAIRING

Chicken or seafood in creamy butter-based sauces.



Michael Nock 'Rocklea Garden' 1973

LABEL PAINTING

Michael Nock's artistic journey started at the Rocklea property in Bathurst, Australia, where he grew up. Drawing inspiration from the family homestead, he honed his skills by capturing the serene hills and gardens surrounding him, which would become the foundation of his creative pursuits. Though he traveled the world and painted exotic landscapes, he always held his early works in high regard as a testament to his artistic roots. Similarly, Nockie's Palette Chardonnay is a tribute to the generations of winemaking traditions of the Hawke's Bay region. The winemakers' skills have been sharpened over the years, resulting in an exceptional wine that honors the region's rich winemaking heritage.

WINEMAKER Tim Turvey

GRAPE VARIETY 100% Chardonnay

REGION Hawke's Bay (Te Awanga and Haumoana)

BOTTLE SIZE 750ml

ALCOHOL 13.60%

PH 3.66

TOTAL ACIDITY 5.9g/l

RESIDUAL SUGAR 0g/l

VEGAN FRIENDLY