



REGION	VINEYARD CLONES
Hawke's Bay	95/15/Mendoza
SUB-DISTRICT	ABV
Roy's Hill	13.8%

VINTAGE CONDITIONS

The 2024 vintage in Hawke's Bay, particularly in the Roy's Hill sub-region, proved to be an excellent season for Chardonnay, producing wines of precision, structure and balance. Although the spring was cooler and wetter than usual, which led to reduced yields, the smaller crop resulted in greater concentration in the fruit.

A consistently warm and dry summer followed, with low humidity and classic Hawke's Bay sunshine encouraging steady ripening. The well-drained soils of Roy's Hill, along with its sheltered microclimate, provided ideal conditions for Chardonnay vines to flourish. These factors helped to preserve vibrant acidity while allowing the development of complex flavours. Cooler night-time temperatures later in the season further enhanced natural acidity and aromatic intensity.

As a result, the 2024 Chardonnay wines from Roy's Hill display purity and elegance, with lifted citrus and stone fruit characters, well-integrated oak influence and a long, mineral-driven finish. This vintage clearly highlights the sub-region's strong suitability for producing premium-quality Chardonnay.

WINEMAKING

Fruit was sourced from two select vineyards in the Roy's Hill sub-region of Hawke's Bay. Hand-harvested grapes were chilled overnight to 8°C before being whole-bunch pressed directly to French oak barriques, 35% of which were new.

The juice was allowed to warm gradually and underwent natural fermentation. The wine was fermented to dryness and matured in barrel for 11 months, with regular lees stirring for two months following the completion of fermentation.

A small amount of sulphur was used, and the wine underwent cold and heat stabilisation prior to blending and bottling. No further additions were made.

TASTING NOTE

This 2024 Red Hut Hawke's Bay Chardonnay from Roy's Hill offers a finely balanced expression of site and season. Aromas of white peach, citrus blossom and roasted cashew lead into a textured palate layered with ripe stone fruit, subtle oak spice and a touch of flinty minerality. The natural fermentation and extended lees contact add depth and complexity, while bright acidity provides length and freshness on the finish. Elegant, structured and cellar-worthy. ■