

# BEACH HOUSE LEVELS CHARDONNAY 2024

<b>Vineyard:</b>	Ohiti Road
<b>Area:</b>	Ohiti
<b>Alcohol:</b>	13.5
<b>PH:</b>	3.21
<b>Total Acidity:</b>	7.3 g/l
<b>Residual Sugar:</b>	<1.0 g/l

Our Levels Chardonnay was 100% sourced from the Gunn family vineyard on Ohiti Road, where they grow the highly sought-after 548 clone of Chardonnay.

The grapes were hand-picked in immaculate condition on the 7<sup>th</sup> and 8<sup>th</sup> of March. Only the initial “free run” portion of the juice was allocated for our super premium ‘Levels’ Chardonnay, where it was placed into fine French oak (16 % new) to undergo primary and secondary “malo-lactic” fermentation.

A mix of ‘Wild’ and ‘Inoculated’ yeast was used to ferment the juice to help create a more complex and interesting wine.

We are elated at what we’ve managed to encapsulate into the bottle this year. A real powerhouse of a Chardonnay with all the elements we love; punchy stone fruit, brioche notes from the malolactic fermentation, fine French oak bringing structure and spice. Vintage 2021 was a stunner across the board and what better way to express this great vintage than this fine example of Hawke’s Bay Chardonnay at its absolute peak.

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