Bilancia

The Bilancia Chardonnay is a beautifully crafted expression of Hawke's Bay , delivering a balance of ripe stone fruit and vibrant citrus , with a refreshing acidity and elegant oak integration. This wine exemplifies the purity and finesse of New Zealand Chardonnay.

BILANCIA

96 James Suckling

Alcohol :14,00 %

Composition: 100% Chardonnay

Chardonnay 2022

Hawkes Bay, New Zealand

Region and Vineyards

The **Bilancia Chardonnay** is sourced from three distinct vineyards in **Hawke's Bay**: **la collina** and **Trelinnoe** at **Roys Hill**, and **Kaikora** in **Central Hawke's Bay** at **Ōtāne**. Hawke's Bay is known for its warm climate, which is ideal for growing Chardonnay. The region's sunny days and cool nights help the grapes develop **ripe flavors** while maintaining a **refreshing acidity**, essential for producing well-balanced Chardonnay.

Each vineyard contributes different characteristics to the blend, with fruit from each site **hand-picked** and kept separate during fermentation to preserve their unique terroir.

Winemaking

The winemaking process for Bilancia Chardonnay begins with **whole-bunch pressing**, allowing for a gentle extraction of juice. Some of the juice goes directly into barrels from the press, while the rest is settled in tanks. **Fermentation** occurs in a mix of **new and older French oak barrels**, where the wine remains for **11 months**. No fining is done before bottling, ensuring the wine retains its natural texture and character.

The goal of the winemaking process is to create a wine that speaks clearly of the **Chardonnay grape**, focusing on **freshness** and **balance**. This approach emphasizes a food-friendly style with a clean line of acidity.

Tasting Notes

- **Color**: Pale gold with bright reflections.
- **Aroma**: The nose is expressive with aromas of stone fruit (peach, apricot) and citrus (lemon, lime), supported by subtle notes of oak and minerality.
- **Palate**: On the palate, the wine is well-balanced with flavors of ripe stone fruit and citrus, complemented by a creamy texture from the oak aging. There's a nice line of acidity running through the wine, giving it freshness and length.
- **Finish**: The finish is long, with lingering notes of citrus and a touch of toasted almond from the oak influence.

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Did You Know?

The name **Bilancia** is derived from the Italian word for **balance**, reflecting the winery's philosophy of producing wines that harmonize all elements—fruit, acidity, and texture—into a perfectly balanced expression. This is also a nod to the star sign Libra, shared by the winemakers.

Wine Pairing Ideas

- **Grilled salmon with lemon butter**: The wine's acidity cuts through the richness of the salmon, while the citrus notes enhance the lemon butter.
- **Roast chicken with herbs**: The creamy texture of the wine complements the roasted chicken, and the herb seasoning matches the wine's subtle oak flavors.
- **Pasta with cream sauce**: The Chardonnay's acidity balances the richness of the cream, while its stone fruit flavors add depth to the dish.
- **Cheese platter with Brie and Comté**: The creamy, soft cheeses are a perfect match for the wine's texture and fruit-forward profile.

James Suckling (JS) : 96 Points (2022)

Apple and pear tart with hints of toffee. Dried fruits like apples. Some gunpowder. Full-bodied, broad and flavorful but it's nicely framed with tension from the acid and wood tannins. Tight at the end that suggests it needs two or three years of bottle age. But already rich and lively. And impressive. Drinkable but best from 2025. Screw cap.

Robert Parker (RP) : 92 Points (2022)

The 2022 Chardonnay is sourced from three different vineyards in Hawke's Bay, and the wine is spicy and creamy in the mouth. It has crushed cashew, a hint of almond skin, white peach, green apple, dried curry leaf and saline acidity. A lovely wine, it's complete and mouthfilling, with fresh acid through the finish. Excellent value at $40 NZD. 14% alcohol, sealed under screw cap.