



# GRAPE-TO-GLASS

wines worth sharing

## Tony Bish 'Golden Egg' Chardonnay 2022

**Grape Varietal:** 100% Mendoza Chardonnay  
**Growing Region:** Hawke's Bay, New Zealand  
**Owner / Winemaker:** Tony Bish

Tony has always had an understanding, determination and confidence to go in a more diligent route with his Chardonnay expressions. And with all that attention to detail and refined skill has led to Tony being arguably the world's leading exponents of Chardonnay. With Tony's focusing his winery on this single varietal has resulted in a real treat for all wine lovers and those with a little more understanding an egg-ceptional expression of purity, uniquely textural and incredibly balanced range of five artisan Chardonnay's.

This uniquely innovative story is closely connected with concrete eggs. Tony got up close with these unique fermentation vessels on a trip to South America. Tony quickly appreciated the key important detail of what is referred to as the 'Golden Ratio' an incredible suspension of lees in the juice during fermentation really caught his interest, so he set off to investigate alternative fermentation vessels, and from this the Golden Egg Chardonnay was born.

Tony's Chardonnay has a cap-tilt towards moderate climate expressions, being able to value and appreciate subtle details in fruit originating in the vineyard, the growing season, balance of fruit flavours and then understanding the synergy the wine will develop over its close connection with a wide hemisphere of yeast formed inside the egg. The fermentation of this wine took place inside Tony's handmade concrete egg.

A bright, pale gold illuminates the glass. On the elegantly reserved aroma, you will be judiciously greeted by citrus, white peaches and a note of almond pastry. The stylish though well-structured palate is like an indulgent layered mille-feuille pastry showcasing a citrus nuance interwoven between artful layers of pineapple and grapefruit adding to its purity of character. This impressive Chardonnay has what I describe as Tony's signature, crafted respectfully like that of a Premier Cru Chablis, this Hawkes' Bay Chardonnay has a graceful engagement on the palate. While expressing regional ripe stone fruits, with a delicate creamy texture from the diligent contact from the curved-layer of yeast lees around the lower hemisphere of the concrete egg, and lifted by a poised mineral seam, complemented by blanched almonds and gracious finale.

*Treat yourself - this wine is definitely worth sharing.*

This 2022 Tony Bish 'Golden Egg' Chardonnay 2022 has 13.5% Alc./vol. - A classic dry style. Chill gently and serve in a medium shaped wine glass at 8°- 9°C.

**Cellaring Potential:**  
Drinking well this season, plus will repay and age nicely for another 5 - 6 years.

**Food Pairing Suggestions:**  
Perfect wine pairing with naturally served oysters, scallops, calamari, steamed white fish w/ herb risotto, lobster, chicken salad, plus green vegetables with a mild cream sauce and aged camembert cheese and crusty bread - *enjoy.*

***A charming, elegantly textural Chardonnay with a notable vibrancy and refined style.***

