



CACHET WINE

Lake Road Gisborne Chardonnay 2025

Code LAKE030

A delicious Chardonnay from Gisborne made from a single parcel of fruit from Ormond Road and fermented in French oak barrels. Aromas of white flowers, ripe peach and honeydew melon are complemented by hints of roasted cashew and gentle oak spice, leading to a creamy, beautifully balanced palate and a long, smooth finish.

Tasting Notes:

The nose shows white florals, peach and honeydew melon with hints of roasted cashew and subtle oak spice. The palate is medium to full-bodied with a creamy texture, balanced acidity and a long, smooth finish.





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Specification	
Vinification	Fermented in French oak barrels, where it also undergoes malolactic fermentation to enhance texture and complexity. It is then aged in French oak, with 25% new barrels, adding subtle structure and oak influence whilst maintaining the wine's fresh fruit character.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	New Zealand
Region	Gisborne
Type	White Wine
Grapes	Chardonnay
Vintage	2025
Style	Dry
Body	Rich, round and full flavoured
Producer	Lake Road
Producer Overview	
Closure Type	Screw Cap