

Alc 13.5% **pH** 3.19 **TA** 6.77 g/l

SEASON SUMMARY

The season began relatively unsettled, leading to inconsistent fruit-set and therefore lower yields and looser bunches. It proved to be a blessing in disguise, as the season continued to be mild and relatively humid, with regular rainfall events from November to January.

Our vineyard teams worked tirelessly over this period, ensuring our fruit was well-tended. Rigorous canopy management was vital to manage increased disease pressure.

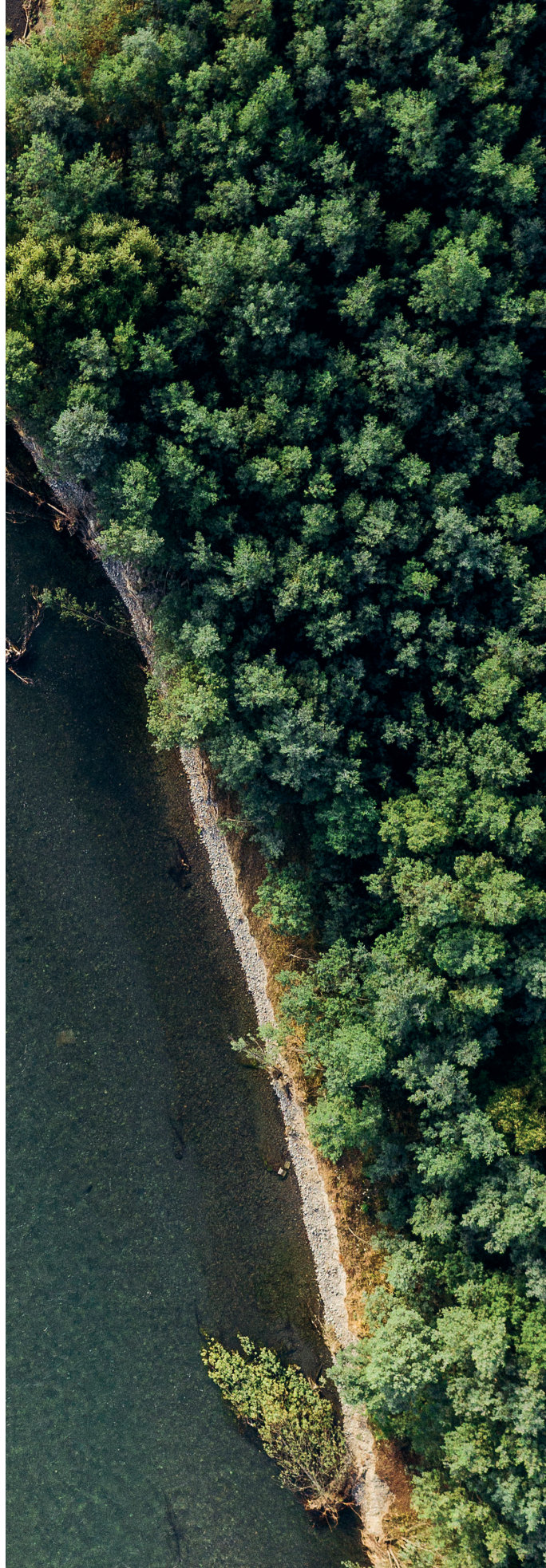
As the calendar clicked into March, however, the summer decided to stay and play a while longer. Long sunny days and cool nights provided the perfect environment for ripening the crop.

With the fruit in pristine condition, this ideal climate gave us the time to slow down our decision making as we approached harvest. Each of our blocks was able to reach its full potential before picking.

The Chardonnay harvest commenced on March 23rd and was completed on 9th April.

KEY VINEYARDS

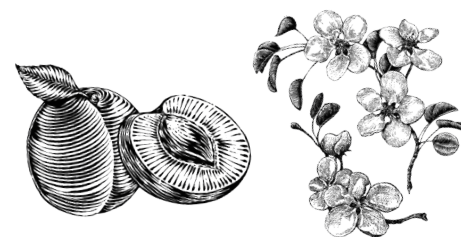
Our Chardonnay comes from a combination of vineyards, chosen for their complementary soil types. The warm gravelly soils of the Wairau Valley and the cooler clay soils of the Southern Valleys are used in unison to provide a great balance of ripeness and elegance.



The key vineyards include Mustang, Brookby, Valhalla and Widows and Cloudy Bay Estate, with clones used across the B95, 15, 2/23, 548 and Mendoza blocks.

WINEMAKING & BLENDING

After gentle pressing, the juice was settled and racked before being transferred to French oak barriques (of which 20% were new) and new 6-kilolitre cuves. After fermentation, the wine rested in barrel and cuve for 11 months before blending. 100% of the wine underwent malolactic fermentation.



NOSE: Open and expressive on the nose, with enticing notes of white nectarine, pear and citrus complemented by a touch of subtle, savoury oak.



PALATE: This wine is taut at first, unfurling in the glass to reveal notes of vibrant citrus, just-ripe apricot, greengage and a refreshing vein of minerality that adds a sense of drive to the concentrated and mouthwatering palate.



Chardonnay

2023