



2024 QUEENSBERRY SINGLE VINEYARD CHARDONNAY

WINEMAKER COMMENTS

Instantly appealing on the nose with complex aromas of grilled white peach, blood orange and rock melon, layered with suggestions of warm brioche and lightly toasted oak. The medium weight palate is mineral driven and textural up front, opening with suggestions of citrus and stone fruits. vibrant acidity come to the fore in the mid palate, bringing freshness and a saline quality to the wine as it moves towards a lingeringly dry, focused finish.

GEOGRAPHICAL INDICATION

Central Otago.

VINEYARD

Fruit was sourced exclusively from our vineyard in Queensberry from Block 13 (clone 15).

WINEMAKING

Hand picked and whole bunch pressed to stainless steel tank for a brief period of settling before being gently mixed and transferred to 500L french oak puncheon (17% new) with high solids and left to ferment naturally with occasional lees stirring to enhance palate weight and texture. The wine underwent full malolactic fermentation in barrel during its 10 months of maturation, softening the palate yet retaining a fine bead of acidity and giving a wonderful balance to the palate.

ANALYSIS

Alcohol: 13.5%

Ph: 3.37

Acid: 6.8

Sugar: 0.62g/L

CELLARING POTENTIAL

Up to 10 years.

FOOD MATCH

Perfect with fresh shellfish and rich pasta dishes.