



2025 CHARDONNAY

WINEMAKER COMMENTS

Intriguingly aromatic, showcasing both fruit driven aromas of citrus, quince, yellow nectarine and spiced pear alongside underlaying savoury notes of cashew, dried tarragon and subtle oak spice.

The palate of our 2025 Chardonnay clearly reflects the cooler growing season, with a playful line of fresh acidity that accentuates the citrus and yellow stone fruit elements while carefully curated oak lends texture and shape to the palate as it tapers off to a refreshingly clean dry finish.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Bendigo 40%
Clones 95, 548 & 15

Pisa 60%
Clones 548 & 95

WINEMAKING

Handpicked and whole bunch pressed into stainless steel tanks for a brief period of settling before being racked into 500L French oak puncheons (22% New) maintaining an elevated level of juice solids to enhance interest on the nose and palate.

Fermentation initially occurred naturally in barrel before the addition of a commercial yeast strain to ensure the fermentation reached dryness. Malo-Lactic fermentation took place naturally over the course of 10 months while the wine sat in barrel on lees with occasional stirring to build palate texture.

ANALYSIS

Alcohol: 13%

Ph: 3.29

Acid: 6.7

Sugar: 1.27g/L

CELLARING POTENTIAL

5+ years.

FOOD MATCH

Sage and Dijon crusted pork fillet.