

ELSTON '24

Produced since 1984, Elston is an outstanding New Zealand chardonnay, grown at Te Mata Estate's oldest vineyards on the hillsides above the winery. It is rich and complex with flavours of fresh pineapple, white peach and nougat.



ORIGIN

Elston is named for Elston Hall in Nottinghamshire, the ancestral home of Charles Darwin's family. Darwin's 'theory of natural selection' forms the basis of modern evolutionary theory, the foundation of biology. The wyvern symbol of Elston Hall appears on the label.

VINEYARDS

The superb quality of the 2024 vintage was immediately apparent in the fully ripe grapes that were hand-harvested from their separate, individual plots within Te Mata Estate's vineyards between 26 February and 20 March 2024.

WINEMAKING

Each parcel was gently whole-cluster pressed, cold settled and racked to new and seasoned French oak barrels for fermentation. The resulting wines remained in contact with their yeast lees, with a number going through malolactic fermentation. The finest lots were selected for further maturation, spending a total of 11 months in barrel with 33% being new oak.

TASTING NOTE

Sparkling with a pale white-gold hue, Elston Chardonnay '24 immediately reveals its richness on the nose. Aromas of crème brûlée, toasted sourdough, and vanilla intertwine with vibrant notes of grapefruit and ripe yellow nectarine. Subtle layers of oyster shell, hazelnut, and flintiness add further complexity and intrigue.

On the palate, it delivers a commanding presence—rich and textured yet finely balanced by a spine of electric acidity building delicious tension. The vivacious fruit sweetness combines elegantly with an energetic drive creating a wine of remarkable elegance and fantastic length. The 2024 vintage captures Elston Chardonnay in its ultimate form.

CELLARING POTENTIAL

Elston '24 will continue to evolve in the bottle for eight years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	Total acidity as tartaric	Alcohol	Residual Sugar
3.28	7.2gpl	14.0%	Dry