

## SEASON SUMMARY

The growing season began cold and unsettled, with some sharp frosts over the flowering period. This resulted in a lower-than-average crop as summer arrived, and arrive it did.

In Marlborough, we experienced our driest 10 months since records began, with drought being declared in mid-March. The low soil moisture levels meant that the vines were almost entirely dependent on regular irrigation applications to sustain them through the summer. It was also beautifully sunny, and certainly a blessing from a disease-control point of view.

The lack of rainfall reduced the yield still further than the spring frosts, and the warm weather led to an early harvest. Fortunately, cooler nights from late February onwards, ensured that ripening slowed and acid balance was retained.

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 12th and was completed on 4th 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, Barracks, 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.

<b>Alc</b>	<b>pH</b>	<b>TA</b>
13.5%	3.21	6.37g/l

**NOSE:** A little reticent at first, but with time in the glass and some gentle swirling, notes of ripe citrus, white stone fruit and warm croissants.



**PALATE:** On the palate, this is layered and appealing. There are notes of warm meyer lemon, apricot, and fresh cut apples. It has a beautiful mouth-filling texture; oak is present, but subtle, imparting a gentle vanilla and sugared pastry note that frames the fruit. The finish is long and fresh, with just a hint of apple skin phenolic.



# Chardonnay

2024