

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. It was also beautifully sunny, and certainly a blessing from a disease-control point of view.

The summer of warm, dry days allowed the Chardonnay to ripen beautifully, and coupled up with slightly cooler nights, it meant that the carefully hand-picked fruit arrived at the winery in perfect condition.

KEY VINEYARDS

40% grown under organic management by one of our growers to the east of the town of Blenheim. The soils there are a little richer, creating intense fruit-forward characters in the wine. The rest is from our Mustang vineyard, located in the Southern Valleys area of Marlborough's Wairau Valley. The high clay content in the soils allows for greater water retention, creating the ideal environment for Chardonnay.

WINEMAKING & BLENDING

The fruit was hand-picked, and fermented in two vessels: one, a concrete format that looks a little like an elephant's foot and is therefore christened Barbar, the other a terracotta amphora known as an "elephant urn". The juice underwent spontaneous (wild) fermentation, and malolactic conversion, and rest on lees in its vessels for 15 months before bottling.

Alc	pH	TA
12.5%	3.5	5.66g/l

NOSE

Open on the nose, giving the impression of an orchard on a warm day, melding notes of ripe apples, blossom and something akin to hay.



PALATE

The palate is redolent with similar notes that are found on the nose, combined with juicy white nectarine and a ripe lemony acidity and a hint of saline, which bring freshness and balance.



Founders' Cellar

UNOAKED CHARDONNAY
2024