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**Alc**  
13.5%

**pH**  
3.21

**TA**  
6.37g/l

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## 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.

We experienced our driest 10 months since records began. It was also beautifully sunny, and the lack of rainfall reduced the yield still further, 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. The Chardonnay harvest commenced on March 12th and was completed on 4th April.

## KEY VINEYARDS

Our Chardonnay comes from a combination of vineyards. 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.

## 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.

## NOSE

- A little reticent
- Ripe citrus
- White stone fruit
- Warm croissants

## PALATE

- Layered and appealing
- Warm meyer lemon
- Apricot | fresh cut apples
- Gentle vanilla | Sugared pastry
- Hint of apple-skin phenolic

CLOUDY BAY  
NEW ZEALAND



Chardonnay  
2024