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QUINTESSENCE
WAITAKI VALLEY CHARDONNAY 2024



TASTING NOTE:

The grapes were handpicked and whole-bunch pressed before undergoing barrel fermentation in French oak barriques. This results in a generous and textural palate, combining minerality and richness with long-lasting aromas of white flowers, breadcrumbs, and complex spices such as fresh ginger, white pepper, and vanilla bean.

VITICULTURE:

Location: Waitaki Valley, North Otago
Climate: Maritime influenced
Clones: B95
Soils: Limestone based soil spread through river gravels
Vine age: Planted 2012
Vine density: 4,000 / Hectare
Trellis system: Cane Prune

WINEMAKING:

Winemaker: Antony Worch
Harvest date: 22-27th April 2024
Brix: 23.6
Residual sugar: <1 g/l
pH: 3.42
TA: 7.6 g/l
Peak fermentation temp: 19 Degree Celsius
Oak percentages: 100% French Oak (25% New/30% 1 YR/45% 2-3 YR)
Time in barrel: 9 Months
Fining: None
Filtering: Sterile
Alcohol: 13.7% Alc
6 pack cases produced: 360
Bottling date: 12th February 2025

Vintage Review: The Vintage of 2024 will stand out in the history of Waitaki wines as a landmark season. El Nino, a benevolent force, bestowed its favour upon the Waitaki vineyards, blessing us with a warm dry season. It could almost be likened to the year of the leisurely vintner, as we savoured the gradual accumulation of warmth in the valley, unencumbered by the notorious 5.00 pm 'BBQ' winds that typically sweep the Otago coastline. This vintage marked the second warmest in the past 15 years, with a remarkable accumulation of 950 GDD's. Despite a turbulent Spring, characterised by the customary gusts of October and November, the season settled into a tranquil rhythm, gracing us with scarce rainfall henceforth. Harvest commenced a full 10 days earlier than our standard forecast, granting us an extended period for meticulous fruit selection.'