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CRU

WAITAKI CHARDONNAY 2023

Blend

100% Chardonnay

Season Summary

A gentle spring with no significant frost events. Regular rainfall during the growing season resulted in lush canopies. Selective picking ensured only the best fruit made it into the winery which, resulting in a delicious example of Waitaki Chardonnay.

Viticulture

From two Vineyards in the Waitaki Valley a wine growing region 40km inland from the Pacific Ocean on the southern flanks of the Waitaki River. The Carluke vineyard planted in 2012 with clones 15, 548 and 95. The plant density is 2m x 1.3m (4167 vines per ha), rootstock 3309 and SCH, soils with a limestone clay marle. The Tatty Bogler vineyard is cocooned by mountains on all sides, planted with clone 548 on a warm north west slope of ancient white limestone soils, inter-layered with river gravels, allowing grapes to truly ripen in this southerly latitude.

Harvest Dates: 19 April 2023 and 26 April 2023

Winemaking

Hand picked and whole bunch pressed to tank, then lightly settled overnight prior to being transferred to barrel to complete a wild ferment in French oak, 42% new. 11 months in barrel and then 5 months in tank prior to being bottle unfined and unfiltered in August 2024.

Tasting Note

Vibrant green gold, so bright almost crystal like. Complex aromas of meadow, clover honey, lucerne, yellow flowers alongside intense citrus peel and a hint of cashew. Energetic lemon peel and then a richer lemon meringue pie flavour and distinctive baked biscuit feel. Long, serious and quite dramatic.

Chemical Analysis

Alcohol: 13.0%

TA: 6.4 g/L

pH: 3.48