



Palliser Estate Chardonnay 2024

An elegant style of Chardonnay full of stonefruit characteristics, minerality and complexity.

COLOUR

Medium lemon with gold flecks

AROMA

A beautifully ripe and expressive nose of golden peach, nectarine and vanilla, mingling with Beurre Noisette and almond meal.

PALATE

Sumptuous and creamy in the mouth with luscious stone fruit and vanilla oak complexity, the wine is full-bodied and powerful, with notes of creme brûlée and apricot danish on the finish.

AGEING POTENTIAL

Best from now until 2032.

FOOD PAIRING

Enjoy with roast chicken or pork, or creamy mushroom pasta

TECHNICAL DETAILS

Picking Date: March 2024
Bottling Date: March 2025
Alcohol: 13.5%
pH: 3.21
TA: 6.5

WINEMAKER

Guy McMaster

VITICULTURE

28% of the fruit from our organic vineyard Om Santi with the balance from the Woolshed vineyard. The clonal mix is 37% Clone 548, 49% Clone 95, 10% Clone 15 and 4% 2/23 .

WINEMAKING

Handpicked, whole bunch pressed and fermented in french oak barrels by the yeast from the vineyard. After fermentation is complete the barrels are kept topped and some lees stirring on selected barrels adds complexity and texture to the wine. After 10 months in barrel the wine is racked clear to tank and bottled in March 2025.



PALLISER ESTATE