TE KANO

Landwalker Series

Every vintage as harvest approaches, we walk the land, observing the vines and their response to the season and identifying the most exceptional parcels. This wine represents the best of each subregion in each season.

Te Kano Landwalker Chardonnay 2023

Concentrated and intense, with flinty and floral notes leading into a medley of stone fruit and pineapple. This Chardonnay shows the complexity of the variety through its complex fruit profile, textual barrel components and structured acidity.

Vintage

Favourable early season conditions in Central Otago delivered strong canopy growth. A hot dry Summer turned cool around harvest, allowing for extended maturation time for most blocks. The Waitaki growing season was heavily influenced by the La Nina weather pattern, with cool conditions creating wines with elegance and finesse.

Vineyards 25% Bannockburn 8% Waitaki 68% Northburn

All of our vineyards are represented in this blend, with the sandy, devigourating Bannockburn soils lending tropical notes and phenolic structure, the high altitude and Schist of Northburn giving acidity and flinty minerality, and the limestone layers at Waitaki adding nuanced and layered aromatics.

Winemaking

Hand harvested and whole bunch pressed directly to barrel (20% new) with a high degree of solids. Large format puncheons and smaller barriques were used to add layers of texture, along with wild fermentation and lees stirring of selected parcels. Malo-lactic fermentation took place in barrel, before blending and bottling in the spring.

Cellaring	——— Drink late 2024 to 2030
Serving—	Serve at 12 °C

Technical Data

rechnical Data	
pH———	─ 3.23
TA —	─ 5.2
Residual Sugar	O
Brix—	
Alcohol—	─ 13.5% v/v
Varietal —	100% Chardonnay, clones 1066,
	Mendoza and 95.

