

CHARDONNAY

Fruit from our hillside and riverbed Estate vineyards are combined to balance power and opulence. Ripe stone fruit, citrus, and vanilla. A rich and creamy palate with delicate toasted notes from fermentation in new and seasoned oak.



Vintage	-	2023
Alcohol	-	13%
Variety	-	Chardonnay

VITICULTURE

Fruit for the 2023 Estate Chardonnay was sourced from our hillside vineyards due to the damage done to our riverside vineyards from Cyclone Gabrielle. A small amount was sourced from the banks of the TukiTuki river in Hamoana. Vines are strictly manicured during the growing season with leaf plucking and fruit thinning by hand. Leaf cover is deliberately kept higher to allow air movement in the canopy while protecting the delicate Chardonnay fruit from the harsh sun to retain vibrancy and acidity.

WINEMAKING

All blocks of Chardonnay were hand picked and whole bunch pressed. A slow and gentle press cycle was used and juice was run directly to barrel.

Fermentation is with indigenous yeast and undergoes 100% malolactic fermentation. Gentle lees stirring is used as the wine is aged in a mixture of 228L barriques and 500L Puncheons in new and seasoned (25%) French oak for 6 months. The wine remains on lees until blending.

Best Drinking	-	2023 - 2029
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Food Match	-	Rotisserie Chicken, Brie or Camembert, Grilled whitefish
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