

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE CHARDONNAY 2024

TASTING NOTES

Grown in the stony soils of our vineyards in Rapaura, handpicked fruit was gently pressed into French oak, fermented spontaneously and aged for 11 months. Aromas of ripe stone fruit, flint and citrus zest integrate with bold flavours of vanilla and brioche. The palate is powerful yet elegant expressing the excellent fruit weight balanced by fine acidity.

VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced.

VINIFICATION

The grapes were carefully hand harvested in the early hours of the morning and returned to the winery in small bins. After gentle whole-bunch pressing in our basket press the free-run juice was fermented in French barriques which consisted of 40% new oak and 60% seasoned oak. The wine underwent wild alcoholic fermentation followed by full malolactic fermentation in the springtime. After 11 months in barrel, the wine was blended and settled on light lees for 4 months before bottling on the Rose Family Estate.

FLAVOUR PROFILE

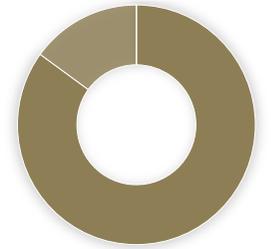
Nectarine		Citrus	
Pastry		Stonefruit	

VINEYARD COMPOSITION

Rapaura



Home Block



TECHNICAL DATA

Harvested 16-17 March 2024

Alc	13%
RS	0.81g/L
TA	7.0g/L
pH	3.21

