

Nockie's Palette Chardonnay 2023

WILLOWBELL, CENTRAL OTAGO



WINEMAKING NOTES

Hand-picked on 18/4/23. Whole bunch pressed to stainless steel tank before racking cloudy juice off heavy lees to French oak barriques, 15% new, for fermentation with naturally occurring yeast. Fermentation continued for approximately 5 weeks with monthly Batonnage from the finish of primary fermentation until the start of Malolactic fermentation in Spring 2023. Malolactic fermentation was completed in February 2024 before settling and stabilisation before pre-bottling filtration. Bottled on 11/03/24.

COLOUR

Bright, medium yellow.

NOSE

Aromas of fresh citrus and apple, with a hint of baking spice.

PALATE

An elegant & vibrant Chardonnay with subtle oak and minerality. Beautiful white peach, stonefruits, white flowers and hints of honey. A citrusy element keeps it fresh right through to the finish.

FOOD PAIRING

Grilled or baked white fish, sushi and light pasta dishes with lemon or pesto.



Michael Nock 'Cornfields' 1973

LABEL PAINTING

Michael Nock's deep connection to the land is beautifully captured in *Cornfields*, a painting that echoes the rustic charm and quiet beauty of rural farmlife. This painting is a timeless reflection of a farm before harvest. The fresh golden hues of swaying crops, the soft play of light across the fields, and the carved rolling hills all speak to Nock's reverence for the landscapes that shaped him. Similarly, Nockie's Palette Chardonnay is a celebration of place and tradition. Crafted with the same dedication to authenticity, this wine pays homage to the Central Otago region's winemaking legacy.

WINEMAKER PJ Charteris

ALCOHOL 13.50%

GRAPE VARIETY 100% Chardonnay

PH 3.41

REGION Willowbell, Central Otago

TOTAL ACIDITY 6.5g/l

BOTTLE SIZE 750ml

RESIDUAL SUGAR 0.67g/l