



# The Landing Chardonnay 2024



## TASTING NOTES

This elegant Chardonnay opens with vibrant aromas of citrus zest, ripe stonefruit, and a hint of warm spice. The palate is layered and expressive, showcasing mineral-driven intensity, refined oak integration, and a long, powerful finish.

## TECHNICAL ANALYSIS

pH: 3.41	TA: 0.66%	Alcohol: 13.5%
Allergens: sulphites	RS: Dry	Blend: 100% Chardonnay

## VITICULTURE

Clones are cultivated across eight blocks, planted in 2007, 2014, and 2015. Partial leaf removal occurs exclusively on the eastern and southern sides of the vines to provide afternoon shading. Fruit is hand-picked over several weeks based on condition, ripeness, and flavour profile. Under-vine mowing during the growing season allows controlled competition for water and nutrients.

## WINEMAKING

The grapes are meticulously hand-sorted before undergoing whole-bunch pressing. Juice is either transferred directly to barrels or undergoes overnight settling. For The Landing Chardonnay, only the finest free-run juice is used.

Indigenous fermentation is employed, with approximately two-thirds of the barrels undergoing malolactic fermentation. The wine matures in French oak barrels, with about 45% new oak sourced. After 11 months in oak, the wine is blended in tank for an additional 6 months before being crossflow filtered and bottled.

## VINTAGE NOTES

The 2024 vintage showcased exceptional quality despite low yields. After a wet winter, a particularly windy spring posed challenges for fruit set. As summer arrived, the El Niño weather pattern brought dry, warm conditions ideal for ripening. Consistently dry weather throughout February and March ensured all varieties were harvested in optimal condition, displaying superb flavours.

September 2023 – March 2024 Rainfall 545mm, GDD 1704°C

## AWARDS & REVIEWS

James Suckling 95 points