

# ant moore

a+

## 2024 MARLBOROUGH CHARDONNAY

### COLOUR

Pale gold with green hues.

### NOSE

Ripe citrus with white peach and subtle pineapple, toasted hazelnut with hints of vanilla and flint.

### PALATE

Medium-bodied with vibrant acidity. Lemon curd and a touch of melon. Delicate creaminess with gentle spice and depth resulting in a lone and elegant finish.

### WINEMAKING

Select parcels of fruit from Upper Wairau were chosen for their subtleties in profile. Barrel fermentation with indigenous yeast and aged in French oak barrels for 11 months.

### ANALYSIS

Alc. 13%

pH. 3.40

TA. 5.24 g/L

G/F 0.39

### CELLARING

Drink now through to December 2030.

Serve at cool room temperature.

