

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.

