



-Surfing the Void 2024-

Chardonnay

Composition: 100% Chardonnay, Clone 95, whole bunch pressed. BioGro Certified organic fruit.

Vineyard: Brawn Vineyard, Lower Wairau Valley, Marlborough. Owned & operated by the Glover family. In very close proximity to the Opawa River & only 3km from the coast & 10m above sea level. Planted in 1999 on a soil profile of Kaiapoi silt loam & clay loam as you head further north away from the river.

Vinification: Hand harvested. 100% whole bunch pressed into tank to settle overnight & racked to neutral oak barrels. Wine underwent wild fermentation with the aid of a pied du cuve (vineyard ferment starter) as well as full malo-lactic fermentation in barrel. Barrels were lees stirred 4-5 times to add texture & retain freshness. The two barrels were then racked to stainless steel VC to be assembled after 9.5 months in barrel & left to settle for 3 weeks. Bottled unfinned & unfiltered with no additions with the exception of a small SO₂ add.

Service Note: This wine loves oxygen & will get better the longer it's open/in the glass. Serve slightly chilled.

Alc: 12% pH: 3.39 TA: 6.4g/L Total SO₂: 21ppm Free SO₂: 11ppm

586 bottles produced.