

'Tano' Chardonnay

2024



TASTING NOTES

A visionary, a leader, a mentor and a dear friend, Gaetano 'Tano' Tobin was instrumental in establishing and championing the crus of Soave, describing these wines as the Chablis of Italy. We have honoured Tano's life and vision by crafting a wine that embraces his inspirations; ones that we also share.

High-toned and intense grapefruit, white florals and an attractive hazelnut and savoury musk form a complex aromatic picture. A highlight of this Chardonnay is its vividly sketched, elevated acidity gifted by the very cool, exposed coastal position of the Anandale Farm vineyard in Blind River. Layered flavours of grapefruit, lemon citrus and hazelnut combine with the vibrant acid line delivering vitality, persistence and a long finish.

2024 VINTAGE

'The 2024 harvest was a dream'. Marlborough experienced a dry winter and isolated spring frost events which meant bunch numbers were slightly down on long-term average.

This coupled with a flowering period that featured some very cold nights and changeable daytime weather, leading to a below-average set of berries so yields were very low across all varieties. Harvest conditions were perfect, with dry warm days and cool nights leading to incredibly clean fruit that has resounding palate weight and intensity of flavour.

Alcohol: 13.1%

Total acidity: 6.48 g/L

Residual sugar: Nil

pH: 3.20

Total SO₂: 81 mg/L

BLIND RIVER TERROIR

Blind River is a distinctive sub-region defined by complex silt loams and deep geological history. One of Marlborough's four major fault lines lies beneath the vineyard, its ancient uplift shaping the site over millennia.

As Marlborough's coolest and driest corner, Blind River is further defined by persistent easterly and southerly winds that drive high evapotranspiration and focus vine energy. These extremes produce fruit of exceptional purity and natural acidity, enabling wines of tension, vibrancy, and unmistakable cool-climate character

ANANDALE FARM VINEYARD

Named after the historic sheep station it once formed part of, Anandale Farm was planted in 2005 by Fiona and Hamish Turner, who transformed bare land into a thriving vineyard. Living on the property throughout its establishment, they remain deeply involved in every aspect of its care. Their approach is hands-on, considered, and increasingly regenerative, with a cover-crop program tailored block by block to reduce inputs and prioritise biological solutions.

Their commitment to the land mirrors our own: a shared belief that great wine begins with great farming, and that the vineyard should always speak first.

WINEMAKING PHILOSOPHY

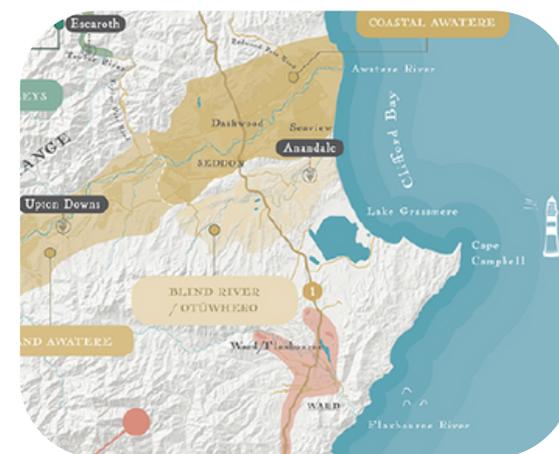
After hand harvesting, we transported the Chardonnay to the winery where it was gently whole-bunch pressed. With the addition of a new bespoke Tano botte (Italian for large barrel), the unsettled free-run juice was filled to one new and one once-used botte with a small balance to French oak puncheon.

Here the cloudy juice fermented wild, completing natural malolactic fermentation in the warmer spring months and maturing on lees for a total of 19 months (an increase on 2023). We feel this has allowed it to gain even greater richness and textural complexity.

The wine was gently racked and put together in October 2025 where it gently settled before being racked again and was bottled without filtration on the 19 November 2025.

Vegan.

Appellation Marlborough Wine Certified



Vineyard: Anandale Farm

Subregion: Coastal Blind River >

Marlborough

Soil Type: Complex maritime silts, loam and gravel

Average Vine Age: 20 years

Farming: SWNZ Certified

Altitude: 5 meters

Aspect: East/West rows

Clone: Dijon B95

Trellis: VSP trained, cane pruned

Harvested: 23rd March 2024

Harvest: Hand-picked, whole bunch pressed

Fermentation: Wild with full solids

Vessel: Two Tano cuves (25-hectolitre)

Maturation: 19 months on lees

Finishing: Unfined | Unfiltered

Bottled: 19th November 2025

Blank Canvas
NEW ZEALAND