

# Oraterra

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2024 CHARDONNAY

MARTINBOROUGH



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### SEASON BRIEF FOR 2024

The 2024 season was a contrast to 2023, coming with a sting - or in this case, a grand finale - at the end. It was a splendid season, and the general feeling is that 2024 will be remembered alongside 2013, 2001 and 1998 as an outstanding year.

A cool and turbulent spring meant that the fruit set was reduced, and thus the potential yield at harvest was down too. However, summer conditions were nothing short of amazing, the sun was out in full force, with very little rainfall.

The key to the success was our vineyard management this year by keeping ample shade and leaf cover to lower vineyard temperatures and conserve water. The extended warm and dry weather periods resulted in wines that have retained freshness with good generosity.

### WINEMAKING

Hand-harvested fruit was pressed the following day, chilled. After a light settling, the juice was racked into foudres (1000 litres wooden casks) for a spontaneous ferment.

Spring malolactic fermentation started naturally in October/November and finished in early 2025. The wine remained in these foudres, on lees, for 18 months. It was then transferred to tank and bottled without fining or filtration in December 2025.

### TASTING NOTE

We are so impressed with this wine. It was a remarkable vintage for ripening and acid retention; to be honest, from the moment we picked it, we had a good feeling about the potential of this Chardonnay. It was never going to disappoint.

Fruit dominance is seen in kumquat, cut meadow flowers, buttercups and chalk. None, perhaps, is typical for Chardonnay, but so characteristic of ours.

The wine moves steeply and swiftly over the palate like a river, with amazing textures and shapes. The acid is a solid levee, guiding the wine and giving it direction. However, its full-bodied nature wants to spill over the sides, filling the mouth from front to back and forward again like a wave, full of energy.

Ageing: Age for 8-10 years to reach its peak.  
Enjoy at a temperature of 16°C - 18°C.

### TECHNICAL INFORMATION

Vineyard source(s): McCreanor Vineyard, 37 Princess Street, Martinborough, NZ

Harvest dates: 13.14, 22 & 25 March 24 | Harvest Brix: 22 - 23.5 Brix

Alcohol by Volume: 13.5% | pH 3.31 | TA: 5.5 g/l