



te Pā Marlborough Chardonnay 2024

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Clone 15 Chardonnay

Vineyard

100% Cowley Family Vineyard

Wine Analysis

Alc – 13.5%

pH – 3.30

T.A – 5.8g/L

R.S < 1g/L

Vineyard

The Cowley Family Vineyard Chardonnay is planted in the clay-based soils of the Southern Valleys, with a North facing aspect. Lush spicy fruit flavours, precise acidity, and a generosity of palate are a direct tribute to the site and viticultural practises employed.

Winemaking

The fruit for this Chardonnay was hand-picked then whole bunch pressed directly to barrel, 35% of which were new barrels selected from our most trusted French coopers. These barrels tend to have long, light toasting profiles, which integrate respectfully with the fruit.

The wine was left on fermentation lees for maturation, with a complete malo-lactic fermentation kicking off in spring. This Chardonnay was then blended and filtered, prior to bottling on February 26th, 2025.

Tasting note

This elegant Chardonnay has enticing undertones of smoky driftwood, almond pastry, and a hint of oatmeal which weaves in and around the vibrant citrus blossom aromatics.

Limey acidity, paired with a nougat and mineral inspired palate sits perfectly alongside the finest oak layers. A graceful, refined and stylish chardonnay.

Vintage summary

The 2023/24 growing season, on reflection is now being recognised as one of the best ever.

A dry winter, led into a few frost events in spring, and then some cool unsettled weather at flowering which resulted in low bunch and berry numbers. The summer was very much a 'classic Marlborough summer' with warm days and cool nights. One of the driest on record with the prevailing warm nor' westerly winds keeping the vines slightly stressed and berry sizes small.

The drought, combined with the low yields and high sunshine hours meant that harvest was underway early as sugar levels in the grapes accumulated quickly. The cool nights and the cooler end to the season, slowed things down at just the right time.

Somewhat surprisingly, crisp acidity is a feature of the vintage. The 2024 wines are concentrated, pure and possess ripe generous flavours with fresh and precise acid structures.

Resources

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