



MELTON ESTATE

# CHARDONNAY

2025 CANTERBURY



## Winemaking Notes

Sourced from our estate vineyard in West Melton, this Chardonnay comes from vines planted in 2019 and reflects the character of their early development. The fruit was gently pressed, with fermentation carried out in French oak barrels to build complexity and structure. The wine was matured in barrel prior to being filtered and bottled in March 2026

**Production:** 2,813 bottles

**ALC:** 12.5%

**Dietary:** Vegetarian, Vegan, Dairy Free and Gluten Free

## Tasting Notes

A finely structured Chardonnay showcasing both vibrancy and subtle oak influence. Aromas of stone fruit, citrus and white florals are complemented by notes of vanilla and toasted oak. The palate is fresh and focused, with layered fruit, gentle creaminess and a balanced, persistent finish.

## Cellaring Notes

Drinking well now, with the potential to develop further complexity over the next 5–7 years Available from the Melton Estate Cellar Door and via online orders at [www.meltonestate.co.nz](http://www.meltonestate.co.nz).

For more information about Melton Estate Wine email to [wine@meltonestate.co.nz](mailto:wine@meltonestate.co.nz) or call us on (03) 347 4968.