

Reserve Chardonnay 2024

Tasting Notes

A mix of flint, lemon curd, smoke, butter and brioche brings depth and intrigue to the nose. The palate is concentrated and expressive with vibrant lemon flavours alongside notes of cashew and spice with a touch of vanilla adding further complexity. Richly textured, this wine has impressive energy and balance, qualities that reflect the character of this special vineyard site.

Vineyards and viticulture

Sourced from our coastal vineyard, where cooling sea breezes help moderate temperatures, this block sits on the banks of the Wairau Diversion. A mix of silt soils and river stones contribute a distinctive minerality that is a hallmark of the site. Chardonnay is one of the earliest varieties we harvest, and the fruit arrived at the winery in pristine condition, perfectly ripe and full of flavour. This wine was crafted from a single pick of 25-year-old Mendoza vines, harvested on 15 March 2024.

Winemaking

The grapes were hand-harvested and whole-bunch pressed, with the juice settled briefly before being racked to French oak barrels, 21% of which were new. The juice was fermented with wild yeast (rather than being inoculated with a cultured yeast) and afterwards, was allowed to undergo full malolactic fermentation. After ten months of maturation in barrel, the wine was carefully blended and bottled at the winery.

100% Chardonnay, Alc 14%, TA 6.7, RS 2.0, Vegan

Cellaring

This powerful yet elegant wine will continue to develop favourably for some time, becoming more mellow with age. Enjoy from now and over the next five years.

Food Match

Seafood, terrines and pâtés, risotto, chicken, pork and char-grilled foods, roasted vegetables, dishes with creamy or buttery sauces, pumpkin and other root vegetables.

