

Generations of flavour



FORREST

Brix at Harvest 22.4 average

pH	3.34	Planting Density	2.5 × 1.5m rows
T.A.	5.0 g/l	Trellis system	2 Cane VSP
RS	DRY	Yield	6.1–7.7 tonne/ha
Alcohol	13.5%		



Chardonnay — 2025

Vineyard Sites

Fruit intensity and flavour complexity are determined in the vineyard; here we exploit known flavour differences between Chardonnay clones and two distinctly different vineyard sites. The Wairau River Valley; gravel rich, free draining and devigourating soil profile and our Southern Valleys vineyard, a very special site with geologically older soils composed of crushed river stones, intermixed with clay.

Vinification

The grapes were machine harvested over a 7 day period, then crushed, pressed and put into a mix of new and old oak barriques for high solids primary and secondary malolactic fermentation, prior to 10 month yeast autolysis maturation.

Tasting Notes

Aromas of lemon, peach, oat biscuit, toffee apple, toasted almonds, freshly ground spice and subtle nutty oak lead to a rich, weighty palate, balanced with a seamless acidity, ensuring longevity.