



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



CHARDONNAY 2023

TASTING NOTES

Pure fruit aromas of nectarine and citrus, complemented by delicate floral and savoury notes. Generous on the palate with a delicious dollop of peaches and cream and finely integrated French oak.

VINTAGE OVERVIEW

Warm settled weather in spring and early summer provided great conditions for flowering and fruit set, resulting in yields more aligned with the long-term average than in previous vintages.

The classic dry windy weather which Marlborough normally experiences throughout summer was replaced this year with extended periods of cloud cover and rainfall, causing some initial concern from the viticulture and winemaking teams. However, once ripening commenced the weather settled and remained fine and windy throughout harvest.

The increased soil moisture ultimately resulted in excellent canopy development and overall vine health, alleviating any initial disease concerns, and the reduced sunshine hours and cooler daily temperatures helped slow and extend the ripening period resulting in wines of intense concentration and poise. Harvesting progressed smoothly with the favourable weather conditions allowing the winemakers to hang the bunches out on the vine to achieve optimum ripeness, with picking commencing in the third week of March and completed before the end of April.







VINIFICATION

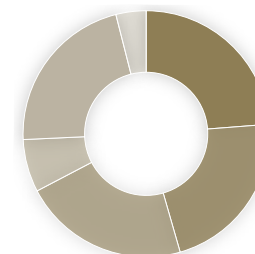
The grapes were carefully harvested in the early hours of the morning. After gentle whole-bunch pressing 45% of the juice was fermented in a mix of new and old French oak barriques and 55% in stainless steel. The stainless steel portion of the blend was fermented with cultured yeasts and underwent partial malolactic fermentation, while the barrel portion underwent wild alcoholic fermentation and full natural malolactic fermentation. After 10 months, the wine was blended and bottled on the Rose Family Estate.

FLAVOUR PROFILE

Nectarine		Citrus	
Pastry		Floral	

VINEYARD COMPOSITION

Rapaura	
Mahers	
Old Road	
Other	
Angler	
Home Block	



TECHNICAL DATA

Harvested from 21 March - 27 March 2023

Alc	13.37%
RS	0.73g/L
TA	6.5g/L
pH	3.41

