



WAIRAU RIVER

MARBOROUGH NEW ZEALAND



CHARDONNAY 2024

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

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season, the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production of high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced.

VINIFICATION

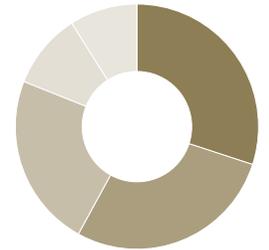
The grapes were carefully harvested in the early hours of the morning. After gentle whole-bunch pressing, 45% of the juice was fermented in a mix of new and old French oak barriques and 55% in stainless steel. The stainless steel portion of the blend was fermented with cultured yeasts and underwent partial 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

Mahers	
Rapaura	
Other	
Angler	
Home Block	



TECHNICAL DATA

Harvested from 16 March - 18 March 2024

Alc	13%
RS	0.82g/L
TA	6.3g/L
pH	3.41



Marlborough,
New Zealand