



Single Estate Chardonnay 2023

Tasting Note

This Marlborough Chardonnay shows wonderful complexity, fresh aromas & flavours of citrus, stonefruit and hints of hazelnuts with a long, focused finish.

Harvest

Favourable weather conditions ensured a successful growing season in Marlborough. Throughout the season, rainfall reached 95% of the long term average ensuring good water supply. With variable weather conditions, this gave low to moderate yields across Marlborough's sub-regions which resulted in looser bunches and ensured quality fruit. Dry weather during the harvest period meant the fruit was picked at optimal ripeness, enabling the varietal characteristics to shine through. Chardonnay thrived during the long, cool growing season, displaying excellent balance and the hallmark fresh citrus characters.

Winemaking

Parcels of fruit were fermented in a mixture of French barrels, German oak fuders and stainless steel tanks. Malolactic fermentation was introduced to balance the wine's acidity. After maturing for 9 months the wines were tasted and blended. Further aging in tank on light lees added greater complexity before bottling.

Technical Specs

Winemaker	Jeremy Tod
Alcohol content:	13.0%
TA:	5.4 g/L
pH:	3.45
Residual sugar:	2.0 g/L
Region:	Marlborough
Dietary info:	Suitable for gluten free & vegan diets

Food Match

This Chardonnay comes into its own served alongside creamy vegan mushroom risotto.

