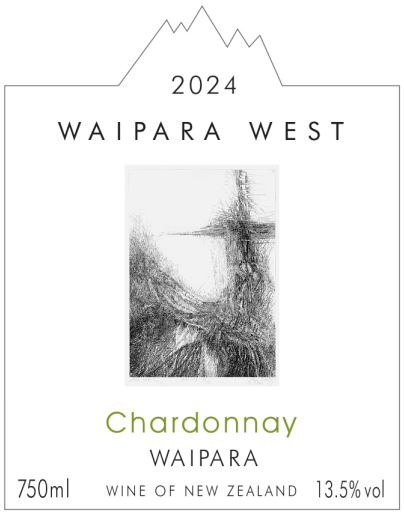

2024 Chardonnay

Tasting Notes

Green-gold with silver reflections.

Restrained yet complex, showing grapefruit, orange zest, white peach, and grilled stone fruit alongside subtle oyster shell, wet stone, and delicate smoky nuances.

Pure and precise, with citrus and white-fleshed stone fruits at the core. Fine acidity and a saline mineral edge provide tension and length, while a refined, silky texture adds weight through the mid-palate. The finish is long, layered, and distinctly mineral.

Final Wine: Bottled 16/12/25 Alc: 13.5% pH: 3.35 TA: 6.3

Vineyard

In the lead-up to the 2023/24 growing season, much was made of the shift from La Niña, which had dominated the previous vintages, toward the hotter, drier El Niño. In reality, the transition was gradual. Several frost events between mid-September and late October needed careful management, while cool and wet spring conditions significantly impacted flowering in early-ripening varieties, leading to lower-than-average yields.

From mid-December, the weather pattern shifted decisively, and North Canterbury experienced the long, hot, dry summer not seen since 2020. This was followed by a cooler but equally dry autumn, which allowed extended hang time for the fruit to achieve concentrated flavours and beautifully ripe phenolics.

Winemaking

All fruit is estate grown organically, with the majority of the clonal makeup being Mendoza. All our Chardonnay is hand harvested and whole-bunch pressed, but they are lightly crushed first, this allows the juice to be extracted at very low pressures. Each parcel of fruit is kept separate and vinified and aged individually. The juice is allowed to oxidise preferment which makes the final wine more vibrant, long-lived and intensely flavoured finished wine. All parcels take most of the lees from pressing to barrel for wild fermentation and are aged in French oak with 22% being new. To keep the structure of this wine, we allowed only 70% of the barrels to go through spontaneous malolactic fermentation, with no battonage. The total time in barrel is about 10 months before being combined into one blend in mid-February, the wine stays in stainless steel tank for 6 months on lees which allows for the acid to become precisely defined and adds texture. The wine is finished with no fining and only gentle filtration.