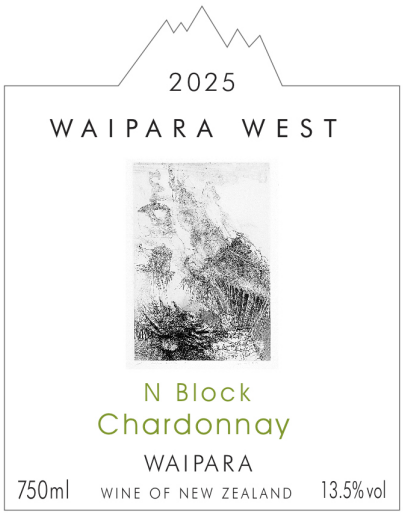

2025 N Block Chardonnay

Tasting Notes

Clear and bright with a pale lemon hue.

The nose is lifted yet restrained, revealing aromas of lime, ripe lemon, and orange peel alongside delicate white peach and nectarine. Notes of oyster shell and wet stone lend a distinct mineral character, adding complexity and savoury intrigue.

The palate is precise and focused, with vibrant citrus fruits of grapefruit, lemon, and lime leading into layers of white-fleshed stone fruit. Extended lees ageing contributes texture and breadth through the mid-palate, while a saline mineral thread provides freshness and drive. Balanced and refined, the wine finishes long and persistent, with purity, energy, and quiet confidence.

Final Wine: Bottled: 03/07/26 Alc: 13.5 % pH: 3.38 TA: 6.39

Vineyard

Leading into the 2024/25 growing season, forecasts pointed to a continuation of the El Niño pattern, followed by an emerging shift toward a milder La Niña influence as the season progressed.

Spring (September–October 2024) was mild and relatively dry, with only minor frost events, allowing vineyards to establish strong, even early growth. Flowering and fruit set occurred under favourable conditions, resulting in balanced yields and uniform ripening.

From mid-December onward, North Canterbury experienced a near-average summer in warmth, marked by dry days, cool nights, and stable weather. These conditions persisted through harvest and into a cool, gentle autumn, which provided an extended hang time for fruit to achieve full maturity.

The 2025 vintage produced wines of vibrancy, poise, and expressive varietal character, a season that captured the region's hallmark clarity, texture, and refinement.

Winemaking

N-Block Chardonnay is a pure expression of estate-grown Chardonnay, fermented wild in a combination of stainless steel and seasoned French oak barrels.

Fruit is hand harvested and whole-bunch pressed, with the juice lightly oxidised prior to fermentation to build complexity, vibrancy, and longevity. After settling, approximately 60% of the juice is transferred to seasoned French oak for natural fermentation, while the balance remains in stainless steel.

Around one-third of the wine undergoes spontaneous malolactic fermentation, with gentle lees stirring during maturation to build texture and depth. The wine spends 12 months in barrel and tank before being blended and matured further on lees in stainless steel to refine texture and bring clarity to the final wine.