



RESERVE CHARDONNAY

MARLBOROUGH 2024

VINTAGE OVERVIEW

Marlborough experienced an exceptional growing season in 2024. Lower than normal yields were the result of early spring frosts, cooler temperatures during flowering and prolonged dry conditions, however the summer weather was hot and dry and the grapes were outstanding in quality when harvest time came around in March.

KEY VINEYARDS

Fruit from two distinct Marlborough subregions brings depth and balance to this Reserve Chardonnay. The stony soils of the Wairau Valley contribute vibrant citrus lift and natural freshness, while the dense clay soils of the Southern Valleys add weight, texture, and ripe stone fruit richness. Together, these sites create a wine of harmony and complexity, marrying elegance with generous flavour and structure.

WINEMAKING

After gentle whole-bunch pressing, the free-run juice for this Chardonnay was fermented in French barrels which consisted of 20% new and 80% seasoned oak. The wine underwent full malolactic fermentation, followed by 15 months aging on yeast lees before bottling.

TECHNICAL DATA

Alcohol: 14%

pH: 3.21

Acidity: 6.2 g/L

Residual Sugar: 1.6 g/L

TASTING NOTES

A rich and expressive Chardonnay with lifted aromas of white nectarine, ripe citrus, and delicate floral notes. The palate is full-bodied and luxurious, unfolding with stone fruit, citrus zest, and refined oak characters of toast and spice. Creamy brioche and savoury complexity weave through the mid-palate, finishing long, balanced, and beautifully structured.

FOOD MATCH

The perfect match for creamy pasta dishes, rich seafood chowder, or a decadent roast pork, where the wine's generous texture and subtle oak characters complement savoury flavours and indulgent sauces beautifully.

