

EST 1985



PASK

GIMBLETT GRAVELS

CHARDONNAY

2024



TASTING NOTES

A beautiful radiant pale yellow in the glass. The vibrant nose offers an enticing blend of crème brûlée, dried apricots, and white peach. On the palate, the wine envelops with a rich, warm mouthfeel, revealing layers of vanilla and a nutty, yeasty creaminess. Bright notes of stone fruits and pineapple add depth, while a clean, mineral-driven acidity carries through to a long, lingering finish

VINTAGE DETAIL

Vintage 2024 was a nice return to vintages of old following the Cyclone event in 2023. Warm weather leading up to and through Christmas meant we have fruit that was in advance of the long-term average. A few short term rain events in late January freshened the vineyards and allows us to slow things down and in late March harvest fruit that was physiologically ripe with crunchy acid and fresh complexity.

WINEMAKING

FERMENTATION VESSEL:	100% BARRRIQUE FERMENTED IN FRENCH OAK
FERMENTATION:	100% WILD
BARREL TYPE:	FRENCH OAK, 25% NEW OAK
MATURATION:	10 MONTHS, LEES STIRRING IN BARREL

WINE ANALYSIS

ALCOHOL:	14%
RESIDUAL SUGAR:	1.47 G/L
ACIDITY:	9 G/L

WINEMAKERS NOTES

Gently pressed in separate parcels, the free run juice was pressed to barrel and gently warmed to promote wild fermentation. Once through fermentation the barrels were stirred weekly for ten months to promote weight and depth on the palate. The wine was carefully racked out of barrel to keep it as clean as possible in order to avoid adding any fining agents.

Blend of Clone 15 and Mendoza Chardonnay, picked from our Gimblett Gravels vineyard. Kept separate during the fermentation process with the best portions blended before bottling.

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