



# ROCKBURN CHARDONNAY 2024

## INTRO

Chardonnay fruit from the 2024 vintage leaned towards the crisp and light end of the spectrum, aged in neutral oak. The nose is pure and subtle with notes of lemon, grapefruit and hazelnut.

## BOUQUET

Wet stone, lemon zest, ripe peach. Clean and fresh.

## PALATE

Fine texture and crisp length, showing lemon meringue pie, grapefruit sorbet, and delicate minerality with a zesty finish

## FOOD

Chicken, risottos, and seafood can all make excellent matches.

## CELLARING

This wine is bright, delicate and elegant, easily enjoyed at release and will continue to develop and mature well over the next five to seven years.

## TECHNICAL

Alcohol:	12.0%
Titrateable Acidity:	6.7g/L
Residual Sugar:	<1.0g/L
pH level:	3.41



Virtual Winemaker  
Cellar Tasting



# ROCKBURN

CENTRAL OTAGO

## VITICULTURE

Grape Variety:	100% Chardonnay
Training & Trellis:	VSP
Soils:	Sandy loess over glacial gravels
Vineyard Location:	Parkburn
Climate Comment:	Warm and dry.
Vintage Climate:	Cool and early
Harvest Date:	14 <sup>th</sup> March 2024

Viticulturist Comment: Clean fruit, high degree of hen and chicken fruit set.

## WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	Fermentation completed in barrel followed by extended lees contact.

Vintage Comment: Clean fruit and cool nights delivered an immaculately balanced crisp Chardonnay for us in 2024.

## PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode	9421902445804
Case Barcode	09421902445811
Lot Number	LRBCH24