CENTRAL OTAGO

VEGAN



ROCKBURN CHARDONNAY 2026

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INTRO

Chardonnay fruit from the 2026 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%
Titratable Acidity:	6.8g/L
Residual Sugar:	<1.0g/L
pH level:	3.29

VITICULTURE

Grape Variety:	100% Chardonnay
Training & Trellis:	VSP
Soils:	Sandy loess over glacial gravels
Vineyard Location:	Parkburn (Pisa)
Climate Comment:	A cool and damp season
Vintage Climate:	Settled and mild
Harvest Date:	1st April 2026
Viticulturist Comment:	Clean fruit, low yield.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	Fermentation in tank followed by extended lees contact in barrel.
Vintage Comment:	Clean fruit and cool nights delivered an immaculately balanced crisp Chardonnay for us in 2026.

PACKAGING& PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode	9421902445804
Case Barcode	09421902445811
Lot Number	LRBCH26