

Chardonnay

2025 | CENTRAL OTAGO

Vintage Notes

The season began with a significant frost event, which naturally reduced yields and set the stage for concentrated flavours. Early spring brought slightly above-average rainfall, supporting healthy vine growth, followed by an ideal flowering period that was fast and uniform. The second half of the season transitioned into warm, dry conditions, creating excellent ripening potential.

Harvest commenced on 12 March with fruit for sparkling wine and continued at a measured pace across our six sites, allowing each block to reach optimal flavour development. Careful timing and attention in the vineyard ensured vibrant aromatics and balanced acidity, resulting in wines that reflect the elegance and freshness of Central Otago.

Winemakers Notes

The wine opens with aromas of lemon curd and ripe nectarine, layered with a gentle patisserie-like warmth that adds subtle richness without overshadowing the fruit.

On the palate, the wine is supple and layered, carrying generous yellow stonefruit flavours wrapped in a refined, silky texture. A bright citrus line brings energy and lift, while a touch of toasted almond lingers on the finish, adding depth and a quiet savoury nuance.

Vinification

The fruit for this wine was hand-picked and whole-bunch pressed. After a 24-hour settling period in stainless steel, the juice was racked to neutral oak barrels. Fermentation took place in barrel, with occasional stirring to build texture and complexity.

The wine underwent full malolactic fermentation to soften the natural acidity and contribute subtle richness. It remained in neutral oak for nine months before blending and bottling.



Vineyard/s	Bottling Date	Qty Bottled	TA	Alc	pH	Residual Sugar
Eden (Pisa subregion)	10 February 2026	317 x 96 cases	5.7 g/l	13.0%	3.3	1.5 g/l