



## 2023 QUEENSBERRY SINGLE VINEYARD CHARDONNAY

### WINEMAKER COMMENTS

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Instantly appealing on the nose with complex aromas of grilled white peach, tangerine, yellow rose petal and jasmine florals. The palate is generous and textural up front, opening with suggestions of ripe stone fruit and spiced apple. Toasty oak mingles with nuances of freshly baked pastries in the mid palate adding background complexity while a fine bead of acidity draws the palate out to a long textural finish.

### GEOGRAPHICAL INDICATION

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Central Otago

### VINEYARD

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Fruit was sourced exclusively from our vineyard in Queensberry from Block 13 (clone 15).

### WINEMAKING

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Hand picked and whole bunch pressed to stainless steel tank for a brief period of settling before being gently mixed and transferred to 500L French oak Puncheon (17% new) with high solids and left to ferment naturally with occasional lees stirring to enhance palate weight and texture. The wine underwent full Malolactic fermentation in barrel during its 10 months of maturation, softening the palate yet retaining a fine vein of acidity and giving a wonderful balance to the palate.

### ANALYSIS

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Alcohol: 14%

Ph: 3.56

Acid: 5.3

Sugar: 2.54g/L

### CELLARING POTENTIAL

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10+ years.

### FOOD MATCH

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Gnocchi with sage brown butter sauce.