



2022 QUEENSBERRY SINGLE VINEYARD CHARDONNAY REVIEWS

GOLD MEDAL

New Zealand International Wine Show, 2023

95 POINTS

There's no mistaking the mineral and pure fruit lift in the bouquet with a fine chalk-like scent of soil with ripe pear and white peach then light sweet scents of French Oak. Silky smooth on the palate with a light gun-flint and lees quality, flavours of white fleshed orchard fruits, a light saline quality sits perfectly alongside the acid-line. Lengthy, complex and delicious. Great drinking from late 2022 through 2029. (2021 Vintage)

Cameron Douglas MS, 3 August 2022

95 POINTS

Bold, perfectly ripe flavours of white nectarine and fresh apricot combine with subtle sweet biscuit and smoky oak to create a layered complex wine. An engaging chardonnay that has plenty of flavour. (2021 Vintage)

Jane Skilton, Wine Enthusiast Magazine, Oct/Nov 2022

95 POINTS | GOLD

A simply stunning wine. Beautifully creamy peaches and nectarines on the nose with touches of nutmeg, clove and beautifully integrated almonds. Rich rounded and absolutely elegant with well integrated oak. (2021 vintage)

International Wine Challenge, 2023

95 POINTS

The powerful intensity of this vineyard is clearly evident from the outset. The aromas display a slightly gunsmoke nutty character with traces of toasty oak. But the fruit powers and builds through to take control. On the palate the malolactic fermentation and lees stirring play their hand. Of course dig deeper and you find those nectarine and cumquat characters with a little baked bread. (2021 Vintage)

Ray Jordan, February 2023

GOLD MEDAL

(2021 Vintage).

2023 Aotearoa Organic Wine Awards

93 POINTS

Rich, concentrated chardonnay with grapefruit/citrus, white peach, root ginger, oyster shell/struck flint characters supported by fruity acidity that gives the wine a little natural tension and a crisp, dry finish. (2021 Vintage)

Bob Campbell MW, The Real Review, 28 July 2022