

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE CHARDONNAY 2023

TASTING NOTES

Grown in the stony soils of our vineyards in Rapaura, handpicked fruit was gently pressed into French oak, fermented spontaneously and aged for 11 months. Aromas of ripe stone fruit, flint and citrus zest integrate with bold flavours of vanilla and brioche. The palate is powerful yet elegant expressing the excellent fruit weight balanced by fine acidity.

VINTAGE OVERVIEW

Warm settled weather in spring and early summer provided great conditions for flowering and fruit set, resulting in yields more aligned with the long-term average than in previous vintages.

The classic dry windy weather which Marlborough normally experiences throughout summer was replaced this year with extended periods of cloud cover and rainfall, causing some initial concern from the viticulture and winemaking teams. However, once ripening commenced the weather settled and remained fine and windy throughout harvest.

The increased soil moisture ultimately resulted in excellent canopy development and overall vine health, alleviating any initial disease concerns, and the reduced sunshine hours and cooler daily temperatures helped slow and extend the ripening period resulting in wines of intense concentration and poise. Harvesting progressed smoothly with the favourable weather conditions allowing the winemakers to hang the bunches out on the vine to achieve optimum ripeness, with picking commencing in the third week of March and completed before the end of April.

VINIFICATION

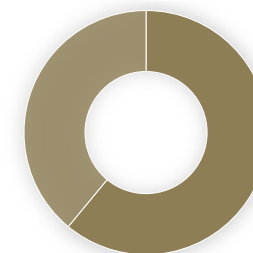
The grapes were carefully hand harvested in the early hours of the morning and returned to the winery in small bins. After gentle whole-bunch pressing in our basket press the free-run juice was fermented in French barriques which consisted of 40% new oak and 60% seasoned oak. The wine underwent wild alcoholic fermentation followed by full malolactic fermentation in the springtime. After 11 months in barrel, the wine was blended and settled on light lees for 4 months before bottling on the Rose Family Estate.

FLAVOUR PROFILE

Nectarine		Citrus	
Pastry		Stonefruit	

VINEYARD COMPOSITION

Rapaura	
Home Block	



TECHNICAL DATA

Harvested 21 March 2023

Alc	13%
RS	0.53g/L
TA	5.9g/L
pH	3.36

