

# Chardonnay 2023

AMISFIELD



## GROWING SEASON

A gentle winter and spring allowed ideal conditions for strong budburst and blossoming until December. Low frost and wind contributed to robust vine health, yielding a remarkably lush canopy. Extreme heat and low rainfall between December & February meant the vines struggled with water stress but grape ripening still tracked well. We anticipated an early harvest, however, temperatures moderated, and a cold March realigned us with historical norms. Harvest was marked with intermittent weather events, slowing us down, but allowing the team the opportunity to be more attentive to their picking of impeccably clean, high-quality fruit across the estate.

## VINEYARD

Consisting of a small 0.34 hectare stony terrace above the winery, and a 2019 planted Block 13 on waenga fine sandy loam. 2 hectares of Mendoza clone planted on the northern boundary adjacent to the Amisfield Burn.

## WINEMAKING

Grapes were whole bunch pressed and gently settled over night before being barrelled down to new and old French barriques as cloudy juice. Fermentation kicked off and the wine went through a secondary malolactic fermentation. The lees were occasionally stirred to aid in textural development of the wine. Aged for 11 months in barrique on full lees, the final blend was assembled and rested for a further 4 months in tank to come together before being carefully bottled.

## TASTING NOTES

An elegant and fine Chardonnay. Sultry flint on the nose with citrus and flowers. The palate shows lemon curd, lovely textural weight and poise with oak providing a complementary tactile touch to the structure. Supreme length on palate. Our first Chardonnay release with Block 13 Mendoza clone coming online after planting in 2019 and careful nurturing in the vineyard.

## HARVEST COMPOSITION

Brix 23.2  
pH 3.28  
Titrateable Acidity 9.10 g/L

## WINE COMPOSITION

Residual Sugar 0.68 g/L  
Titrateable Acidity 6.90 g/L  
Alcohol 13.5%

## Vine Age

4 - 12 years (planted 2011 - 2019)

## Clone

Mendoza, 548 and 1066.

BioGro 5591  
SWNZ Winery ID 1301



CENTRAL OTAGO