

# Chardonnay 2024

AMISFIELD



## Growing Season

The 2024 growing season began with a foggy winter, minimising frost events and keeping temperatures just above freezing. A notably colder August allowed the vines a deep dormancy before budburst. September brought warmth, and by mid-month, some of the vines in the vineyard were already showing early signs of movement. The team faced challenges, including a severe frost in late October, but managed to protect the vines with minimal damage. Whilst El Nino didn't fully eventuate as predicted the drier conditions and windy start to Summer led to low disease pressure and clean healthy fruit. Harvest began on March 7th under ideal dry conditions, marking a successful end to a challenging yet rewarding season.

## Vineyard

Consisting of a small 0.34 hectare stony terrace above the winery, and a 2 hectare block planted in 2019 on waenga fine sandy loam. This younger block is planted with Mendoza clone 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 yet powerful Chardonnay showing a hint of gunflint supported citrus and florals. The palate delivers stone-fruit and a confident textural depth, held in balance by finely judged French oak. Generous, pure and flavourful, finishing with an impressive length.

## Harvest Composition

Brix 22.50 - 23.20  
pH 3.08 - 3.16  
Titrateable Acidity 7.70 - 8.00 g/L

## Wine Composition

Residual Sugar 1.57 g/L  
Titrateable Acidity 6.77 g/L  
Alcohol 13.50 %

Vine Age  
5 - 13 years (planted 2011 - 2019)

Clone  
Mendoza, 548 and 1066.

BioGro 5591  
SWNZ Winery ID 1301



CENTRAL OTAGO

