



## 2024 CHARDONNAY

### WINEMAKER COMMENTS

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Ripe and complex, displaying aromas of citrus peel, yellow plum, Almond meal, white florals and an intriguing suggestion of candle smoke.

The 2024 Nanny Goat Vineyard Chardonnay greets the palate with a pleasing array of citrus and fresh stone fruits, laced with nuances of warmed pastries and sweet baking spice. A fine line of acidity brings balance and freshness to the mid palate, carrying the core citrus notes towards a finish that lingers on the palate long after the last sip.

### GEOGRAPHICAL INDICATION

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Central Otago

### VINEYARD

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56% Van der Mark (Bendigo, Clones 548, Mendoza & 809),  
44% Nanny Goat Queensberry (Clone 15)

### WINEMAKING

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Handpicked and whole bunch pressed into stainless steel tanks for a brief period of settling before being roughly racked into 500L French oak puncheons (17.5% New) maintaining a higher juice turbidity and enhancing interest on the nose.

Fermentation initially occurred naturally in barrel before the addition of a commercial yeast strain to ensure the fermentation reached dryness. Malo-Lactic fermentation took place naturally over the course of 10 months while the wine sat in barrel on lees with occasional stirring to build palate weight and texture.

### ANALYSIS

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Alcohol: 13.5%

Ph: 3.43

Acid: 6.4

Sugar: 1.15 g/L

### CELLARING POTENTIAL

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5+ years.

### FOOD MATCH

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Sage and Dijon crusted pork fillet.