



TASTING NOTE

WINEMAKER COMMENTS

The 2023 vintage was late to start due to a wetter weather and cooler temperatures up until December. Fine, warm weather from January through harvest kept fruit pristine and created suitable conditions for extra hangtime on the vine, which provided increased flavour concentration, exceptional varietal purity and laid the groundwork for some brilliant wines.

The aromatics are interwoven with layers of toasted hazelnut, brioche, vanilla, and a little shredded coconut. At first taste it's soft and seamless with ripe stone fruit, and a creamy mid-palate rich in weight and very seamless. This is an approachable, Chardonnay lovers Chardonnay that can be enjoyed on its own or with food.

Matt Ward

GEOGRAPHICAL INDICATION

100% grown, produced and bottled in Marlborough, New Zealand. Proudly certified with AMW (Appellation Marlborough Wine) and SWNZ (Sustainable Winegrowers New Zealand).

VINEYARDS

The 2023 Catalina Sounds Chardonnay is sourced exclusively from two vineyard sites – our estate vineyard Sound of White and a dedicated grower vineyard in the central Wairau Valley. The differing soils of glacial clay loams and silty gravels provide the perfect environment for balanced vines where yields are naturally low and leaves are removed from the fruit zone to expose bunches to the warm Marlborough sun throughout the day.

WINEMAKING

The two parcels that create the Catalina Sounds Chardonnay were harvested on the 23rd and 31st of March 2023 respectively. Golden bunches were lightly pressed to tank for settling over a day, leaving very cloudy juice to ferment in both a 4000 L oak cve and eleven 500 L French oak puncheons of which a very small portion (5%) were new. After 10 months on lees, the individual components were blended, lightly fined and filtered. Uniquely Catalina Sounds.

This wine is vegan friendly.

ANALYSIS

Alcohol	13.46%
pH	3.53
Acid	5.3g/L
Sugar	2.9g/L

CELLARING POTENTIAL

This wine will continue to drink well over the next 5 years if stored correctly.

FOOD MATCH

A range of seafood dishes, hard cheeses and creamy pasta and chicken dishes.