

TW 2024 Reserve Chardonnay



Release Date: 20/12/24

Harvest Date: 8/3/24

Bottling Date: 19/12/24

Grape Variety: Chardonnay

Region: Gisborne, grown by Geordie Witters and Paul Tietjen

Brief Description

Gleaming gold, this Chardonnay is the selection of only the very best barrels from the wonderful 2024 season. Early summer scents of citrus blossom and fresh lemon curd are enriched with macadamia and vanilla from careful oak selection. The palate is rich and sleek, with exceptional texture and elegant acidity. Flavours of golden Nectarine syrup and lemon cream sprinkled with toasted macadamia linger on the tongue.

Tasting Note

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Winemakers

Anita Ewart-Croy and Claudia Hintz

Winemakers Notes

Harvested in the cool of the morning at optimum ripeness, this Chardonnay is processed quickly to ensure maximum expression of fresh fruit flavour and aroma as a canvas for the complexity of oak and malolactic fermentation. Barrique fermented with a mixture of American, French and Hungarian oak with 100% wild inoculum creates a complex, rich style of Chardonnay. Post primary fermentation each barrel was then inoculated for malolactic fermentation giving a creamy texture in the final blend. This final blend was fined with a vegan extract prior to stabilisation, filtration, and bottling.

pH: 3.66

Alcohol Content: 13%

Residual Sugar: 0g/L

Total Acidity: 6g/L

Brix at Harvest: 23

Cellaring Recommendation:

This wine will cellar well for at least five to eight years.

Food Match:

Enjoy with flavourful chicken and seafood dishes or with your favourite antipasti.