



# TASTING NOTE

## WINEMAKER COMMENTS

2024 was a truly remarkable growing season that was marked by dry, warm weather. A significant late season frost and a cooler start to flowering in December created low yields across much of the region and all varieties.

With no disease pressure, and the driest summer in Marlborough for over 90 years the two parcels of Chardonnay for Catalina Sounds was harvested on the 15th and 23rd of March.

The aromatics show almonds, fresh cream, white spices and red apple skin. On the palate it's all about youthful texture, saline minerality and stone fruit. A wine that should be enjoyed with food with rich flavours in its youth. **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 2024 Catalina Sounds Chardonnay is sourced exclusively from two vineyard sites – our estate vineyard Sound of White and a select grower vineyard in the Wairau Valley. The estate Chardonnay is all clone 95 and the soil is comprised of loess and clay. The select grower parcels are both clone 95 and Mendoza, grown in the silty soils at the eastern end of the Wairau Valley and was the first block harvested in 2024.

## WINEMAKING

The winemaking for Chardonnay always takes a minimal approach and all batches are handled the same. Fruit is pressed and the free run and hard pressing portions separated. The juice is minimally settled for 24 hours before racking and going to either large format cuve, or 500 litre puncheons that are two, three and four years old. After a long, slow fermentation the wines rest on their lees for 10 months until the individual components are blended, lightly fined and filtered prior to harvest in March the following year. The wine is vegan friendly.

## ANALYSIS

Alcohol	13.5%
pH	3.28
Acid	6.7g/L
Sugar	3.2g/L

## CELLARING POTENTIAL

Enjoy in its youth and through until 2028.

## FOOD MATCH

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