



MOUNT RILEY CHARDONNAY 2023

VINTAGE

Vintage 2023 delivered hallmark Marlborough aromatics, flavours and refreshing acidity. The growing season in Marlborough for Vintage 2023 was extremely good. Both rainfall and heat accumulation were at or close to long term averages, which resulted in wines with great flavour and fruit purity. Harvest progressed smoothly without weather interruptions after a slow and long ripening season.

WINEMAKERS NOTES

The grapes for this wine were grown in the Wairau Valley region of Marlborough. This wine is made from grape parcels where 100% was fermented in new and seasoned French barriques. This style of winemaking enables us to craft a wine with bright fruit forward characters while still ensuring complexity and the depth of flavours imparted by oak influence. Partial malolactic fermentation was allowed for the barrel portion of the wine while it aged for 9 months on lees.

TASTING NOTES

- Colour* Bright straw in colour
- Bouquet* Citrus and stonefruit aromas are complimented by spice, gunflint and toast from a touch of oak
- Palate* An approachable wine with inviting bright fruit flavours and great texture and roundness. The oak influence delivers complexity and great intensity on the palate.
- Drink* Drinking well now; this wine will continue to drink well up to 2028. Match with seafood, light meats and cheese.

TECHNICAL INFORMATION

Grape Variety: 100% Chardonnay
Origin: Marlborough, NZ
Alcohol: 13%
RS: <1 g/L
TA: 6.5 g/L
PH: 3.5



