

SEVENTEEN VALLEY 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 fruit from which this wine was made came from different vineyard parcels from Mount Riley's Seventeen Valley and St Andrew's vineyards. These vineyards are planted in a mixture of B95 and 548 clones. Together these clones offer a ripe stone fruit influence with citrus undertones. The balance of ripeness and fine acid gives the wine focus and length.

The grapes were handpicked and whole bunch pressed to gently extract juice. The juice was then fermented on full solids in a combination of 228, 400 and 500 litre French oak barriques, 25% of which were new, using indigenous yeast naturally found in Mount Riley's winery and vineyards. Lees stirring was carried out post fermentation to build weight, texture and complexity.

TASTING NOTES:

- Colour* Pale yellow/straw
- Bouquet* Stone fruit, citrus and a touch of gunflint combine with beautifully integrated spice and toast characters derived from the fermentation in barrel.
- Palate* A wine of complexity and character. Fruit concentration is supported by mealy texture, spice and toasted nuts, and a bright natural acidity, creating a wine with balance and length of flavour.
- Drink* Drinking well now and up to 2032.
Great as an aperitif or match with light red meats, chicken, seafood or cheese

TECHNICAL INFORMATION

Grape Variety: 100% Chardonnay
Origin: Marlborough, NZ
Alcohol: 13.5%
RS: <1 g/L
TA: 6.09 g/L
PH: 3.38 g/L

