



MOUNT RILEY CHARDONNAY 2025

VINTAGE

The 25 season began early, with an excellent flowering period leading to full bunches and initial estimates pointed towards higher than average yields. Fortunately, the weather in the run up to harvest was very kind. Sensational dry conditions from Christmas through to harvest ensured there were no disease issues. Cooler temperatures throughout January and February were beneficial in slowing down sugar accumulation and extending the ripening period allowing a longer hang time laying the foundation for more aromatic intense fruit

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 8 months on lees.

TASTING NOTES

<i>Colour</i>	Bright straw in colour
<i>Bouquet</i>	Fresh aromas of white peach, nectarine, layered with subtle notes of ripe grapefruit and a touch of flinty minerality. Gentle oak-derived nuances of vanilla, toast, and cream add complexity without overpowering the fruit.
<i>Palate</i>	Medium bodied with a creamy, rounded texture balanced by lively acidity. Stone-fruit and citrus flavours carry through, accented by hints of lemon curd. The oak is harmonious, adding structure without dominating.
<i>Drink</i>	Drinking well now; this wine will continue to drink well up to 2030. Match with seafood, light meats and 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



