



## 2023 CHARDONNAY

### WINEMAKER COMMENTS

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Ripe and complex, displaying aromas of lemon curd, yellow fleshed plum, Almond meal and an exotic mix of Fresa and citrus blossom.

The 2023 Nanny Goat Vineyard Chardonnay greets the palate with a pleasing creaminess, quickly followed by bright tangerine, lemon, white peach, a gentle suggestion of sweet baking spice. A fine line of acidity brings balance and freshness to the mid palate, carrying the core citrus notes towards a long clean finish.

### GEOGRAPHICAL INDICATION

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Central Otago

### VINEYARD

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98% Van der Mark (Bendigo, Clones 548, Mendoza & 809), 2%  
Nanny Goat Queensberry (Clone 15)

### WINEMAKING

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Handpicked and whole bunch pressed into stainless steel tanks for a brief period of settling before being roughly racked into 500L French oak puncheons (20% New) maintaining a higher juice turbidity and enhancing interest on the nose.

Fermentation initially occurred naturally in barrel before the addition of a commercial yeast strain to ensure the fermentation reached dryness. Malo-Lactic fermentation took place naturally over the course of 10 months while the wine sat in barrel on lees with occasional stirring to build palate weight and texture.

### ANALYSIS

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Alcohol: 14.1%  
Ph: 3.52  
Acid: 5.56  
Sugar: 2.49 g/L

### CELLARING POTENTIAL

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5+ years.

### FOOD MATCH

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Sage and Dijon crusted pork fillet.