

# Chardonnay

2023 | CENTRAL OTAGO

**mora**  
CENTRAL OTAGO

## Vintage Notes

Shoot growth was slow to start due to a colder than usual spring season with many frosty nights, creating a prolonged flowering period. This was followed by a hot, dry summer over a 6 - 7 week period, so in turn the berries within the bunch caught up to create even ripeness within the bunches. Autumn brought some rain; however, our canopies were open to sunlight and airflow, and the fruit quality was excellent.

## Winemaker's Notes

On the nose, this Chardonnay opens with vibrant aromas of preserved lemons and citrus, complemented by hints of charred lime and stone fruit. Subtle notes of honeysuckle add a delicate floral touch. The palate is a thoughtful blend of baked lemon cheesecake and panna cotta, offering creamy texture balanced by fresh acidity. This wine's textural complexity makes it a perfect match for fresh blue cod in a caper butter sauce.

## Technical Notes

Composition: 100% Chardonnay

Vineyard: 50% Eden Vineyard (Pisa), 50% Cairnmuir Vineyard (Bannockburn)

Clones: Mendoza, CH6 (own rooted)

### Eden Vineyard:

Aspect: a flat block mid terrace between the base of the Pisa Range and Lake Dunstan

Row orientation: north/south

Soil: fine silt loam over schist based alluvial gravels

Vine age: 29 years

Trellis system & pruning: VSP, spur

### Cairnmuir Vineyard:

Aspect: west facing flat river terrace

Row orientation: east/west

Soil: very sandy fine schist with free draining loams

Vine age: 17 years

Trellis system & pruning: VSP, spur

## Vinification

Hand picked and whole bunch pressed. Early press cut on juice, settled overnight and transferred to barrel for primary fermentation. Partially inoculated and partially wild fermented. Full malolactic fermentation. 20% new French oak, remainder neutral oak. Stirred fortnightly for added weight and texture. Aged in barrel for 9 months before blending and bottling.

Citrus  
Stone Fruits  
Shortbread



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Vegan	Alc	pH	TA	Residual Sugar
Eden & Cairnmuir	3 - 14 April 2023	20 February 2024	467 x 96 cases	Yes	13.5%	3.3	6.4 g/l	1.2 g/l

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