



2023 Family Selection Chardonnay

Harvest Dates: March 22nd - 23rd, 2023 | **Alcohol label %:** 12.9 | **pH:** 3.39 |
Acidity (TA): 5.4 | **Residual Sugar (g/L):** 0.8 | **Serving Temperature (°C):** 10.0

Growing Conditions

Good winter rains set a positive start to the growing season with ample soil moisture and no frost events. The cooler conditions delayed vine growth and flowering was later than average. Fruit set was influenced by the cooler season and some varieties yielded below average. The cool & mild conditions continued throughout and subsequently delayed harvest giving the fruit ample time to develop delicate flavours.

Harvest

22 March 2023

Winemaking

Free run juice taken and placed directly into new & seasoned French Oak barrels. Indigenous yeast ferment, matured for 12 months with regular bâtonnage

Aging

Aged on lees for 12 months in approx 30% new Louis Latour French oak 225 litre barriques. Remaining French barriques are 2,3 and 4 years old. Regular bâtonnage applied.

Bottling

19 March 2024

Appearance

Medium Straw

