



## 2024 10X Chardonnay

### Our Thoughts

A refined nose of lemon sorbet, pink grapefruit and frangipani flowers. Some underlying shortbread crust.

The palate shows flavours of pink grapefruit and orange pith, preserved lemon and ginger. The vibrant and refreshing nature of this wine leaves you with a lovely moreish, savoury, saline finish.

### Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

### Harvest Date :: Yield

Handpicked 27<sup>th</sup> February – 25<sup>th</sup> March  
2024 :: 1.0 – 4.5t/ha

### Vineyards

Osborn, Hunts Road, Mills, McCutcheon and Wallis

### Brix :: pH :: TA

21.24 – 21.96 :: 3.15 – 3.24 :: 7.8 – 9.5/L

### Winemaking

Handpicked fruit was hand sorted, chilled down and then whole bunch pressed to stainless steel. Racked taking light fluffly less to a range of barriques and puncheons to undergo wild fermentation.

Some bâtonnage and malolactic fermentation took place depending on batch balance and style before being blended, filtered and bottled.

### Aging :: Oak

5 months :: 11% new French oak puncheons

### Finished residual sugar :: pH :: TA

Dry :: 3.28 :: 7.0g/L

### Alcohol

13.0% (7.7 standard drinks/750ml bottle)

### Production

26<sup>th</sup> August 2024 :: screwcap

### Food Pairing

Whole steamed snapper with ginger, lemongrass and lime served with chilli oil and fried shallots :: serve at 13 – 15°C

### Best Drinking

2024 – 2034

