

2023 Wallis Chardonnay

Our Thoughts

Aromas of lemon verbena and lime custard lift from the glass, together with enticing ripe nectarine and bright citrus notes that follow through on the palate. The flavours evolve in elegant waves, revealing layers of complexity while maintaining a refreshing and vibrant character through to the finish.

Vintage Comment

Higher than average rainfall during flowering and over the course of the season resulted in lower yields on all sites. Flavour and sugar development were prolonged, resulting in more hang time, good intensity and drive.

Harvest Date :: Yield

Handpicked 5th April 2023 :: 3.7t/ha

Vineyards :: Clones

Wallis Vineyard :: P58 (100%)

Baumé:: pH :: TA

12.5 :: 3.18 :: 8.8 g/L

Winemaking

Handpicked, sorted and whole bunch pressed to small and large format oak. The juice then underwent a wild yeast fermentation and natural malolactic fermentation.

After 11 months of oak maturation, the wine was filtered and bottled.

Aging :: Oak

11 months in French oak barriques & puncheons :: 25% new oak

RS :: pH :: TA

Dry :: 3.24 :: 7.1g/L

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2024 :: screwcap

Food Pairing :: Serving Temperature

Tamarind and coconut grilled chicken with fried shallots :: serve at 10 – 13°C

Best Drinking

2025 – 2034



