



2024 CHARDONNAY

WAITAKI VALLEY, NEW ZEALAND

GROWING SEASON

The 2024 vintage will be remembered as one of the finest growing seasons in the history of Waitaki viticulture. El Niño delivered warmth and clarity, resulting in one of the driest and warmest seasons of the past two decades. The region enjoyed a gentle accumulation of warmth across summer and autumn, free from the persistent late-afternoon coastal winds that often define our ripening window. Despite the usual turbulence of a Waitaki spring — marked by strong winds and some frost impact — the season settled into a steady rhythm, allowing the fruit to develop with remarkable precision. Harvest began 10 days ahead of our long-term average, offering an extended window for careful fruit selection.

TASTING NOTES

Hand-harvested fruit, whole bunch pressed and fermented with wild yeast in French oak barrels. A 100% barrel ferment lends texture and depth. Aromas of white peach and ripe lychee, layered with subtle floral tones, sit alongside a faint mineral edge, offering both aromatic lift and complexity. A vibrant entry of succulent stonefruit evolves into a focused core of grapefruit acidity, delivering precision and energy. The palate is finely textured, with a mineral backbone and a thread of salinity providing structure and drive, leading to a long, refined finish that is distinctly expressive of the Waitaki Valley's cool-climate elegance.

VINTAGE	2024
VARIETY	Chardonnay
REGION	Waitaki Valley
HARVEST	
MONOPOLE	Hand harvested
OAK	20% new oak, aged 11 months

COMPOSITION	PRODUCED AND
PH- 3.44	BOTTLED BY:
TA- 7.2 g/l	ACG Wines Ltd
RS - 0.62 g/l	0 Racecourse Road,
MALIC - 1.34 g/l	Duntroon, Waitaki, NZ
VA - 0.63 g/l	
Alcohol 14 %	