luna ESTATE

MARTINBOROUGH NEW ZEALAND

ECLIPSE - CHARDONNAY - 2023

TECHNICAL

Alcohol:	13.0 %
Total Acid:	5.0 g/L
pH:	3.37
Residual Sugar:	<1.0 g/L
Bottled:	

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VINTAGE & VINE

There is a saying in the wine industry – "There are no bad vintages, just the odd challenging one". Vintage 2023 here in Martinborough would certainly fit into the challenging category. The now infamous triple dip La Nina certainly lived up to the hype. Persistent rainfall and high temperatures are not conditions that favour grape farmers. It took all of our collective skill and hard work to pull the crop through.

Winemaking can be a tough trade and unlike beer or gin makers we only get one shot each year to create our product, and it's all about the quality of the fruit! If mother nature does not abide then tough luck, you gotta work with what you get.

Upon reflection, Vintage 2023, whilst very challenging and far from "classic", was actually very successful, for us at least. Certainly a tale of two vineyards; our Blue Rock Vineyard performed extremely well and quality was outstanding. Less so our Eclipse vineyard, although there were some excellent pockets, particularly Chardonnay. The biggest take home for me personally was the excellent, never say die attitude of our team. We rallied hard, we doubled down and we never gave up! It is true that adversity builds strength and resilience.

Making awesome wine from the tougher seasons is what this job is all about! Bring on the next vintage.

WINERY

We worked hard to do as little as possible with this superb, high quality fruit. Harvested by hand, the intact clusters were put directly into the press. The portion of juice which flowed from the grapes prior to pressing, the "free run", was transferred directly to 500L French oak barrels to undergo spontaneous fermentation. The "press" fraction was transferred to a chilled stainless steel tank for a brief period of settling prior to transfer to 500L French oak barrels for spontaneous fermentation. This was the extent of "wine making inputs".

Once the primary fermentation was complete the wine went through 100% malo lactic fermentation during the following spring. Following around 9 months in barrel the wine was transferred to stainless steel for an additional 9 months of maturation on full lees. Bottled July 2024.

TASTING NOTE

Clear, bright appearance. Pale gold with a greenish fleck. Looks nice and fresh! Really positive, mineral, almost saline character. Pretty complex stuff, flint & white blossom mingling with creamy brioch and baked peach aromas.

This chardonnay exhibits an elegant, nervy delicacy which belies the power and depth of flavours that ripple across the palate. Nice, fresh, saline tastes certainly hang around well after tasting.

Ready for immediate enjoyment from today but absolutely built to gain layers from time in bottle for those who like to wait.

Food Match: Pan roasted snapper picatta