

# Unoaked Chardonnay 2024



**Viticulture:** Vine age: 13 years  
Density: 4000 vines per hectare  
Yield: 10.0 tons per hectare  
A low canopy allowed optimal sunlight penetration.  
Minimal irrigation was used.

**Vinification:** Grapes were harvested at 22.2°B and whole-bunch pressed to a low 1.4 bars of pressure. Natural fermentation occurred over 17 days. The wine spent 2 months on the gross lees before stabilisation, filtration and bottling.

<b>Analysis:</b>	Alcohol	13.5%
	Total Acidity	6.3 g/l
	Residual Sugar	1.4 g/l
	pH	3.45

**Winemaker's Comments:** Elegant orange blossom and lime aromas on the nose, supported by green apple and lime flavours on the palate. This wine's crisp and refreshing features are perfectly balanced with a lingering finish.

**Production:** 4150 750ml bottles

**Awards:** New Vintage

**Previous vintage awards:**

- 4 star Platter 2024 edition
- Gold Medal Gilbert & Gaillard 2023