



## CHARDONNAY 2023

### VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	B95
Soils	Limestone based soil spread through river gravels
Vine Age	Planted 2012
Vine Density	4,000 / Hectare
Trellis System	Cane Prune

### WINE MAKING

Winemaker	Antony Worch
Harvest Date	23rd April 2023
Brix	23.4
Residual Sugar	<1 g/l
pH	3.35
T.A	8.0 g/l
Peak Fermentation Temp	19 Degree Celsius
Oak Percentages	20% new oak / 10% 1yr / 10% 2yr / balance seasoned oak
Time in Barrel	9 months
Fining	None
Filtering	Sterile
Alcohol	13.2% Alc
Total Cases Produced	350

### VINTAGE REVIEW

La Niña's weather pattern came with a generous warm Spring allowing even budburst and little interruption to shoot growth from traditional Spring frosts. The extreme westerly winds were avoided this vintage as the 'energy' of this season was being driven from a much more mild and wetter easterly flow. This however did not affect the yields for our block, and we averaged 6 tonnes per hectare.

The temperatures remained cooler during the vital period of berry development, with careful tending of the vines the fruit was pristine, and we managed to get the time needed to achieve desired ripeness crafting wines that reflect our limestone soils and terroir.

Harvest started on 23rd April and the final grapes were gathered on 29th April.

### TASTING NOTE

The grapes have been handpicked and whole bunch pressed before barrel fermentation. Generous and textural palate combining minerality and richness with long lasting aromas of white flowers, bread crumb and complex spices – fresh ginger, white pepper and vanilla bean.

**WAITAKI VALLEY**  
WINE OF NEW ZEALAND

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