COLLABORATION WINES >>> Est. 2010



2023 AURULENT

ELEGANT, RICH & COMPLEX BARREL AGED CHARDONNAY

Deep intense citrus character with subtle, understated oak and a fine yeasty, fresh bread dough characteristic. Soft, luscious, creamy and layered on the palate. Lean, bright and fresh with a lingering dry and saline finish.

Vintage

Warm from early spring with frosts a rarity. Summer started warm but La Nina produced some February rain which threatened to throw a disease-shaped spanner in the works. However, a return of warm, dry weather before harvest averted disaster and careful handpicking ensured only the top quality grapes were picked.

Vineyards

90% Kokako, Ohiti Valley and 10% Ascot, Havelock North

Winemaking

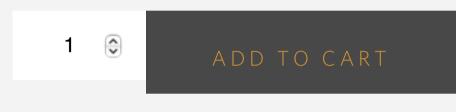
Hand-picked, whole bunch pressed, natural ferment, 100% malolactic fermentation, aged in barrel on lees 8 months, new (28%) and old French oak, individual barrel selection to taste. Unfined & light filtration. pH 3.55 TA 6.5 g/L Alc 13.5 %v/v

Reviews 96/100 – Cameron Douglas – Master Sommelier

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\$45.00



Past Vintages –

2011

Recommended Cellaring, drink on release or be rewarded with further

cellaring of 5-7+ years from date of vintage.

2022	2022 Aurulent Chardonnay Vintage Warm from early spring with frosts a rarity. Summer started warm but La Nina produced some February rain which threatened to throw a disease- shaped spanner in the works. However, a return of
2021	
2020	
2019	warm, dry weather before harvest averted disaster and careful handpicking ensured only the top quality grapes were picked.
2018	Vineyards
2017	90% Ohiti Valley and 10% Havelock North
2016	pH 3.55 TA 6.5g/L Alc 13.5%v/v REVIEWS
2015	Top Wines of 2023 - Master Sommelier- Cameron Douglas
2014	
2013	
2012	

