

Offshoot

Chardonnay 2023

RIPE APRICOTS AND CITRUS CHARACTERS

TASTING NOTES

The 2023 *Offshoot* Chardonnay shows ripe apricots and citrus characters on the nose, with a hint of toasted almonds and vanilla oak notes. Stone fruit continues through to the palate where the creamy elegant mouthfeel integrates beautifully with the French oak. The wine shows excellent structure with fruit weight and a smooth finish. The wine can be enjoyed now but will also develop and evolve over the next 5 years.

TECHNICAL DETAILS

Harvest Date	March 2023
Alcohol	12.9%
Total Acidity	5.3 g/L
Residual	
Sugar	1.9 g/L
Bottling Date	Dec 2024

VINTAGE CONDITIONS

At the start of the growing season conditions was damp and humid with budburst slightly earlier than average. Some rain during the growing season provided plenty of nutrient but didn't impact any fruit set. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions for the fruit to be picked at optimum ripeness. Overall, we received average yields with optimum quality fruit.

VINIFICATION

Chardonnay from 30-year-old vines off our Home Block on Rapaura Road were used. Handpicked fruit was gently pressed, 100% free-run juice was immediately filled to large oak casks for a high solid, indigenous fermentation. Following fermentation, 100% went through natural malolactic fermentation. The wine was aged in barrel on lees for 12 months and a further 9 months in tank before being bottled. The oak regime consisted of 100% French oak, 30% of which were new.

ACCOLADES:



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