

2023 Thomas Estate Chardonnay

Style: Barrel fermented Location: Thomas Estate Vineyard, Waiheke Island Varietal: Chardonnay Clone: 548 (60%), 15 (40%) Vine Density: 5000 vines/Ha Yield: 3 Tonnes/Ha Harvest Date: 6th March to 14th March 2023 Brix: 22 Alcoholic Fermentation: Spontaneous/Cultured (whole bunch pressed to barrel on full solids) Peak Fermentation Temp: 20 °C Cuvaison: 30 days **Malolactic Fermentation:** 15% Elevage: 11 months **Coopers:** Francois Ferre, Billon, Saury **New Oak Percentage: 26%** Fining: None Filtration: Tight Filtration Production: 2239 Bottles (750ml) Closure: Screwcap Alcohol: 13.5%

Winemakers tasting note:

"A perfumed and concentrated vintage, the 2023 Estate Chardonnay is bright yellow gold, displaying aromas of toasty oak, sweet yellow apple, peach and white stone fruit. The palate has creamy barrel characters, ripe yellow and white stone fruits followed by a silky smooth finish".

Accolades: