



## Palliser Estate Chardonnay 2023

An elegant style of Chardonnay full of stonefruit characteristics, minerality and complexity.

### COLOUR

Pale lemon, bright and clear.

### AROMA

Rich, mealy aromas of vanilla, pecan pie, hazelnut, nectarine and grapefruit.

### PALATE

Creamy and mouth-filling with an abundance of stonefruit and toasty oak spices. There is an energetic acid line that thrills the taste buds, driving the concentration to a long, elegant finish.

A delicious hint of rock salt gives the creamy palate a savoury edge that cries out for fine cuisine.

### AGEING POTENTIAL

Delicious now, this will improve in cool cellar conditions through 2030 and beyond.

### FOOD PAIRING

Gorgeous with crayfish risotto, but equally at home with roast chicken, pork and anything in a cheese sauce.

### TECHNICAL DETAILS

Picking Date: March 2023  
Bottling Date: March 2024  
Alcohol: 13.0%  
pH: 3.3  
TA: 6.2  
R.S: 1.0g/L

### WINEMAKER

Guy McMaster

### VITICULTURE

40% of the fruit from our organic vineyard Om Santi with the balance from the Palliser vineyard. The clonal mix is 29% Clone 548, 51% Clone 95, 12% Clone 15, the balance Clone 2/23.

### WINEMAKING

Handpicked, whole bunch pressed and fermented in french oak barrels by the yeast from the vineyard.

After fermentation is complete, the barrels are kept topped and some lees stirring on selected barrels adds complexity and texture to the wine.

After 10 months in barrel the wine is racked clear to tank and bottled in March 2024.



PALLISER ESTATE