



GREENHOUGH



HOPE VINEYARD CHARDONNAY 2024

The Mendoza and UCD15 clones of Chardonnay produce small, intensely flavoured bunches, providing concentration and energy to the finished wine. Increasingly our preference is for a lower percentage of new oak which remains present but subtle.

AROMA AND TASTE

Light green-tinged yellow in colour. Lively aromas of pip fruits and gently toasted citrus florals, fresh herbs and a hint of smokiness. The palate is energetic, delicately fruity with mandarin and cleansing melon notes, developing mid-palate creaminess and subtle oak derived nuttiness and a subtle yeast-derived savouriness.

VINEYARDS

Grown in our organically certified vineyards located on an elevated inland terrace of the Waimea Plains beneath the foothills of the Richmond Ranges. Tasman Bay to the north provides a cooling sea breeze over the warmest months of summer. This ancient alluvial terrace of clay-rich loam and river stones over deep, free draining gravels is well suited to the growing of fragrant, elegant Chardonnays. Mature vines, (18-29 years old), and the low yields inherent in the small-bunched Mendoza and UCD15 clones contributes depth and vigour to the flavour profile.

WINEMAKING

Chardonnay clones Mendoza and UCD15
Hand harvested 13-16 March, 2024 in the range 21.3-22.3 brix, 3.10-3.17 pH, 7.95-9.0 g/L TA
Whole bunch pressed, briefly settled in tank and transferred to 228 & 600 litre French oak barrels (10% new) where fermentation was allowed to begin naturally. The wine aged for 10 months on yeast lees with malolactic completing uninoculated in spring. Blended in February 2024. Filtered and bottled without fining. Vegan friendly.

TECHNICAL DETAILS

Variety: 100% Chardonnay Mendoza & UCD15
Region: Hope, Nelson
Alcohol: 13.2% v/v
Residual Sugar: 2.3g/L
Titratable Acidity: 5.6g/l
pH: 3.2



MADE WITH ORGANIC GRAPES.
CERTIFIED BY BIOGRO NZ LTD.
VEGAN FRIENDLY.

