

# 2024 Gabrielle Chardonnay

## Our Thoughts

The Gabrielle has incredible fine detail and elegance, and provides a first look of a wine from what is our newest, smallest and most visited vineyard. Fresh cut white flowers and a grapefruit pith edge, this wine is bright and lively in a beautiful delicate way. More notes of orange zest sneak into the palate that flows with a hazelnut crumb and mineral moreish phenolic drive.

## Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

## Harvest Date :: Yield

Handpicked 16<sup>th</sup> March 2024 :: 6.7 t/ha

## Vineyards :: Clones

Gabrielle (100%) :: 95 (100%)

## Baumé:: pH :: TA

11.8 :: 3.20 :: 8.0g/L

## Winemaking

Each parcel of fruit was handpicked and whole bunch pressed to stainless steel tank where it was cooled and settled overnight. The juice was then racked to French oak barriques, taking the light fluffy lees and fermented using indigenous yeast.

Occasional light bâtonnage and varied levels of natural malolactic fermentation took place amongst individual barrels to capture balance within the wine. After 10 months in barrel, this blend was transferred to tank, lightly filtered, then bottled.



## Aging :: Oak

10 months :: A combination of new and seasoned French oak barriques, 25% new.

## RS :: pH :: TA

Dry :: 3.23 :: 6.9g/L

## Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

## Bottled :: Closure

February 2025 :: screwcap

## Food Pairing :: Serving Temperature

Wood fired potato with crème fraîche and bottarga :: Serve at 10-13°C

## Best Drinking

2025-2035

