

# 2024 McCutcheon Chardonnay

## Our Thoughts

Vibrant white stone fruit of peach and nectarine and a hint of struck match. A powerful yet refined palate highlights the depth of fruit and overall purity that are typical of this site. There are savoury chalky edges that add complexity and a bright cut lemon citrus drive that lingers.

## 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 25<sup>th</sup> – 28<sup>th</sup> March 2024 :: 2 t/ha

## Vineyards :: Clones

McCutcheon (100%) :: 95 (52%), P58 (33%), 96 (15%)

## Baumé :: pH :: TA

12.2 – 12.4 :: 3.18-3.23 :: 8.3-8.9g/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 a combination of French oak barriques and concrete, 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, 30% new.

## RS :: pH :: TA

Dry :: 3.21 :: 6.4g/L

## Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

## Bottled :: Closure

February 2025 :: screwcap

## Food Pairing :: Serving Temperature

Blue swimmer crab tagliatelle with grapefruit beads and fennel  
tops :: Serve at  
10-13°C

## Best Drinking

2025-2035

