



## CLOS DES PIERRES CHARDONNAY 2024 MARLBOROUGH

VARIETIES	Chardonnay
VINEYARDS	Hawkesbridge, Brookby Hill & The Spring
SUB REGION	Wairau & Southern valleys
SOIL TYPE	A complex mix of loess, clay and gravel
VINE AGE	27 years
CLONES	Mendoza, B95, Clone15
AGING	10 months in French oak barriques & cuves
CASE PRODUCTION	1,200
PH	3.55
TA	6.7g/l
RS	2.4g/l
ALCOHOL	13%

Clos des Pierres is French for place of stones and gives reference to The Spring Vineyard which has extremely stony soils.

### THE SEASON

The 2024 growing season was outstanding. A mild spring followed by Marlborough's characteristically dry, sun-filled summer provided ideal conditions for vine balance. These conditions enabled the fruit to reach optimum ripeness while maintaining freshness and vibrancy. The resulting wines are intensely flavoured, with purity of expression, lifted aromatics, lively acidity, and remarkable energy.

### HARVEST

Grapes were harvested in the early morning to retain freshness and purity.

### WINEMAKING

Grapes were gently pressed and the juice fermented with wild yeast. The wine was then aged for 10 months in a mixture of French oak barriques and cuves. Full malolactic fermentation occurred. Unfined | Vegan

### TASTING NOTES

This wine has a vivid luminosity, with alluring aromas of fresh bay leaf, sea spray, and Mexican Orange Blossom which are complex, vibrant and finely concentrated, revealing layers of fresh wild herbs, peach, and green olive on the palate. The refined winemaking method has produced a timeless and gracefully textured Chardonnay with excellent balance and a long, pure finish.

### WINEMAKER

David Clouston