



JOSEPHINE CHARDONNAY

2023 Marlborough

VITICULTURE

The 2023 growing season in Marlborough was characterised by a cooler, extended ripening period that allowed Chardonnay to develop flavour intensity while retaining vibrant natural acidity. A settled spring encouraged even flowering and fruit set, and moderate summer temperatures supported gradual, balanced ripening. Careful canopy management and selective harvesting ensured clean, expressive fruit was brought to the winery in excellent condition.

These conditions have translated clearly into the glass, contributing to the wine's lifted citrus and stone fruit aromatics, natural freshness and finely tuned structure. The retained acidity provides energy and focus on the palate, while the steady ripening has delivered depth of flavour and harmony, supporting the layered texture and integrated oak influence seen in the finished wine.

WINEMAKING

Crafted from carefully selected low-yielding vineyard parcels across Marlborough, Josephine Chardonnay reflects Staete Landt's uncompromising pursuit of site expression and classical winemaking. Fruit is harvested at optimal ripeness to retain natural acidity and aromatic detail, then whole-bunch pressed and fermented with wild yeast in French oak barriques (a portion new). Full malolactic fermentation and extended maturation on fine lees with regular bâtonnage build texture, integration and subtle complexity while preserving freshness and drive.

93 points. Excellent "Flavours of citrus pith white peach then lemon and apple dominate the palate. There's flinty mineral quality as well carrying a white stone earth-smoke quality. The striking attribute in this wine is the texture or mouthfeel with the phenolics salivating and caressing the back palate. Very good weight for style, well made and nicely complex with a tautness and freshness. Best drinking from late 2025 through 2029. – Cameron Douglas MS

TASTING NOTE

Colour: Pale straw with luminous clarity.

Aroma: Layered aromas of white peach, ripe nectarine and citrus blossom unfold alongside notes of toasted hazelnut, brioche and a gentle flinty nuance. Subtle oak spice adds further dimension without dominating the fruit.

Palate: Structured yet graceful, the palate shows vibrant stone fruit and citrus at its core, framed by finely tuned oak and mineral tension.

Mouthfeel: Creamy and textured with poise and precision, carrying depth and persistence through to a long, harmonious finish.

WINE ANALYSIS

Alcohol:	12.92%
Acidity:	7.05 g/l
pH:	3.22
Sugar:	1.46 g/l