



# JOSEPHINE CHARDONNAY

## 2024 Marlborough

### VITICULTURE

The 2024 vintage in Marlborough was shaped by a cool, slow-ripening season, delivering Chardonnay of exceptional purity, freshness, and structure. Following a wet and unsettled spring, flowering was patchy across the region, resulting in moderate yields and looser bunch architecture — particularly beneficial for disease management later in the season. Summer brought dry and mild conditions, with lower-than-average heat accumulation and cool nights contributing to extended hang-time and superb retention of natural acidity. These conditions were especially favourable for Chardonnay, enabling the gradual development of flavour without excessive sugar accumulation.

Fruit from the Patriarch (Upper Wairau), Calrossie (Awatere Valley), and Hammond (Benmorven) vineyards reflected their unique terroirs:

- Upper Wairau brought ripe stone fruit and mid-palate weight,
- Awatere contributed bright citrus, saline tension, and minerality,
- Benmorven, with its clay-rich soils and cooler nights, added richness and length.

The result is a vintage that captures the precision, restraint, and textural depth Marlborough Chardonnay is increasingly known for — especially when coupled with thoughtful winemaking and extended barrel ageing.

### WINEMAKING

Crafted from select vineyard parcels in the Upper Wairau, Awatere Valley, and Benmorven subregions, the 2024 Josephine Chardonnay showcases the elegance and complexity of Marlborough's diverse terroir. Clones B95 and 15 were harvested in the cool of March mornings to retain natural acidity, and wild fermentation in French oak (25% new) has delivered layered richness and texture. A full wild malolactic fermentation followed by 15 months' total maturation in barrique and puncheon has built further depth and integration.

### WINE ANALYSIS

**Alcohol:** 12.6%  
**Acidity:** 6.32 g/l  
**pH:** 3.4  
**Sugar:** <1 g/l

**Harvest Dates:**  
01 March – 15 March

**Brix:**  
21.5– 22.5°

### TASTING NOTE

**Colour:** Pale straw with a hint of green, reflecting its youthful vibrancy.

**Aroma:** Lifted aromas of lemon zest, white nectarine, and ripe peach, overlaid with toasty oak spice — think vanilla bean, clove, and cardamom. Subtle savoury notes of brioche, hazelnut, and truffle add depth and intrigue.

**Palate:** Bright and precise, the palate opens with citrus and stone fruit, supported by a fine seam of natural acidity (TA 6.32 g/L) that drives energy and focus. The oak is seamlessly integrated, providing gentle creaminess and spice without overwhelming the fruit.

**Mouthfeel:** Full-bodied and finely textured, with excellent weight and persistence. A dry, clean finish reveals chalky minerality and lingering citrus peel.