

# Caythorpe

FAMILY ESTATE



## 2023 Chardonnay

MARLBOROUGH NEW ZEALAND

**ORIGIN:** Marlborough, New Zealand

**SUB-REGION:** Central Wairau

**VITICULTURE:** Estate grown exclusively on “Caythorpe” upon light silt loam, alluvial gravel soils. The 2023 growing season was characterised by a cool, humid summer, but with a dry autumnal lead into harvest which was ideal for ripening and flavour development.

Two cane, clone 95 vertical shoot positioned vines were carefully managed with early season shoot thinning, post-fruit set bunch thinning, and a medium level of leaf exposure to deliver fruit with concentrated flavours, yielding 4kg/vine.

**WINEMAKING:** A single small batch was carefully isolated in the vineyard based on fruit maturity and concentration.

Harvested March 26<sup>th</sup> in the cool morning to preserve flavours. Fully destemmed, gently pressed and fermented in new (10%) and seasoned French oak.

The wine has undergone full secondary malolactic fermentation; total of 11 months in barrel.

Winemaker – Jeremy McKenzie.  
Appellation Marlborough Wine accredited.

**TASTING NOTE:** Aromas of grapefruit and white peach with notes of flint and wood spice.

Dry and medium weighted, the palate demonstrates ripe citrus and stonefruits with a silky flow and youthful acidity.

An immediately appealing and enjoyable wine that will also reward cellaring through to 2029.

**ALCOHOL:** 13.5%

**RELEASED:** April 2024

**ACCOLADES:** 94 points – Cameron Douglas MS

