

GROVE MILL

sustainable wine CHARDONNAY 2024

WAIRAU VALLEY MARLBOROUGH NEW ZEALAND

WE'RE HERE FOR GOOD

We've been making wine with as much thought for our environment as wine excellence for over 30 years. We're carrying our enduring legacy of sustainability into the future.



SOLAR
ENERGY
WINERY



NURTURED
WETLANDS
PROGRAMME



RECYCLED
NZ GLASS
BOTTLES



LABELS
MADE FROM
SUGARCANE

OUR VINEYARDS

The fruit for our Chardonnay was primarily harvested from our lower Wairau vineyards giving us a variety of character. Good soil and canopy management, cold nights during ripening, and a warm and dry summer maintain concentrated flavours in the grapes.

OUR WINEMAKING

Fruit was selectively harvested and gently pressed directly to tank. After a short settling period of 6–12 hours, the clarified juice was transferred to 100% French oak barrels for fermentation. To enhance aromatic complexity, 70% of the barrels were inoculated with selected commercial yeast, while the remaining 30% were allowed to undergo wild fermentation.

Following primary fermentation, the barrels were stirred regularly (batonnage) to support malolactic conversion and build texture and structure. The wine remained in barrel for 11 months of maturation before blending and preparation for bottling.

TASTE NOTE

Intensely savory with fine French oak seamlessly integrated into layers of citrus and white stone fruits. A moorish acidity balances the richly textured palate, driving the wine through a long, elegant finish. Enjoy with Pasta al limone, fresh bread and cheese platter, or roast chicken

COMPOSITION
100%
Chardonnay

REGION
Marlborough
New Zealand

ALCOHOL
14.0%

pH 3.30
TA 6.30
RS 1.48

