Goose Bay Moutere Chardonnay 2024

~ Limited Release ~

Grown on the Moutere clays from 30-year-old clone 15 vines, conditions for our coastal vineyards provide early bud burst, and a long even ripening period. Warm days and cool evening temperatures ensure elegant fruit characters and lovely acid retention.

Vintage Conditions	The 2024 vintage in Nelson delivered exceptional fruit quality from a dry growing season. Lower than usual rainfall through winter led to a warm spring. High sunshine hours and low summer rainfall concentrated the berries offering varietal intense flavours with low disease pressure. Sun filled days paired with cool evenings allowed the fruit to ripen gently while preserving vibrant crisp acidity alongside rich concentrated fruit flavours.
Harvest Date	28 March 2024
Vinification	The wine was inoculated with specific chosen yeasts allowing cool slow fermentation in special rotating fermenters for efficient lees stirring while protecting the wine. Malolactic fermentation took place when the ambient temperature of the winery warmed in spring, then after 10 months on Lees and French Oak the wine was bottled down our very own Spencer Hill bottling line.
Bottling Date	28 August 2026
Alcohol	13.8%
pH	3.30
Acid	6.1 g/l
Residual Sugar	Dry
Colour	Clear, brilliant lemon straw yellow.
Bouquet	Complex and highly refined, offering aromas of ripe citrus, stone and tropical fruit. The wine is beautifully layered with vanilla and light toast and a fine mineral undertone.
Palate	A beautifully focused steely style of Chardonnay showing excellent minerality backed by mid-palate weight. It reveals a mouth-filling texture derived from lees stirring, balanced perfectly by white peach and zesty lime. Subtle, seamlessly integrated oak elements lead into an elegant and long finish.
Packaging	12 x 750ml with Screw Cap