



## Mason Chardonnay 2024

### winemakers comments:

The Mason Vineyard Chardonnay is a single vineyard wine grown on the Mason vineyard in the Parkburn sub-region of the Cromwell Basin. It is a unique and captivating site on a north facing frost free slope. A complex site with 10 distinct blocks forming a tapestry mirroring the landform and diverse soil structures of the vineyard. Grown on the “H and L” blocks that are on a gentle slope with north and northwest orientation. There is around 40cm of schist and sandy loam running over a yellow clay pan. A beautiful slow ripening site that produces focused citrus flavours with a long mineral and pure acidity. Fermented naturally in 500L puncheons made from Acacia wood rather than oak to enhance the freshness and purity of the fruit. Delicious now and will reward cellaring as more mineral and saline characters develop.

### wine description:

Vibrant with lifted aromas of fresh citrus, green apple, perfumed florals and a hint of salty sumac like spice. The palate is lite-bodied yet intensely driven, bursting with focused citrus and mineral precision. A touch of brioche adds a creamy texture and depth, balancing the wine’s electric energy and pure lingering finish. Elegant and finely detailed.

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|------------------------------------------|----------------------------------------|
| harvest date: 2 <sup>nd</sup> April 2024 | in bottle: 30 <sup>th</sup> March 2025 |
| Brix 22.5                                | pH: 3.45                               |
| pH 3.22                                  | TA: 6.1g/L                             |
| TA 8.1g/L                                | Alc: 13%                               |

