

# Oraterra



## 2023 ORATERRA CHARDONNAY

### SEASON BRIEF FOR 2023

I couldn't think of a better year to introduce Oraterra to you.

We have enjoyed bringing one of our most challenging seasons to a successful end in the vineyard. The fantastic early-season growing conditions heightened our enthusiasm to new levels, which couldn't be spoiled by the late-season rain events, no matter how bad.

This came down to the meticulous management of our team in the vineyard, who showed their dependability in dealing with the good and the bad. You will drink the rewards of their efforts, so thank you to James, Michelle and Mckenzie.

### TASTING NOTE

The vision is to 'go beyond fruit', where the aromatics represent a feeling of texture. There is a well-defined oak influence, that embraces the wine. This is combined with more recognisable notes of nougat, fennel seed and a peach-like perfume that show themselves upon closer look.

The mouthfeel is soft, plush and round initially. Then the sense of direction comes through the acidity that salivates and further activates the taste buds. There is a fine balance throughout the mouthfeel of fruit weight, creaminess and acidity that are harmonised by the extended time in large-sized oak barrels.

You can find a classic approach but with a tight lens that brings freshness and playfulness.

### WINEMAKING

Hand-harvested fruit was pressed the following day, cold. After a light settling, the juice was racked into large format barrels, 300-500 litres, for a spontaneous ferment.

Spring malolactic fermentation started naturally in October/November, the wine remained in barrel until the 2024 harvest started. It was then transferred into large 1000-litre oak vessels for another 4 months of maturation on lees.

Best enjoyed at 5-7 years of age at a temperature of 16°C - 18°C.

### TECHNICAL INFORMATION

Vineyard source(s): McCreanor Vineyard, 37 Princess Street, Martinborough, NZ

Harvest dates: 20 March - 31 March | Harvest Brix: 22.5 - 23.5 Brix

Alcohol by Volume: 12.5% | pH 3.41 | TA: 5.8 g/l