



# Passing Clouds

## ESTATE CHARDONNAY

– 2024 –

ALTITUDE	742m ASL	VINEYARD	Passing Clouds Musk Estate Vineyard
YEAST	CX9, Sauvage CY3079, Ambient	HARVEST	24 <sup>th</sup> April, 2024
OAK	French hogsheads and Puncheons, 12 months, 50% new	COOPERS	F. F. Sirigue, Taransaud, Vicard
NUMBERS	Bé: 11.5, pH: 3.24, Alc: 12.4%	BOTTLED	12 <sup>th</sup> February, 2025

Chardonnay achieves something special in the cool of Musk. Growing atop our north-facing slope on the Great Dividing Range, our vineyard is one of the coldest sites in the country, delivering a plethora of racy citrus flavours and defining acid. Ours is Chardonnay with old world influence and cool climate swagger.

### TASTING

Bright, golden straw with lemon hues, the nose exhibits rich stone fruits, orange blossom, honey dew, lemon, kaffir lime and flint. Sea spray and oyster shell, along with lemon curd, pink grapefruit and cedar all scream ‘attention please...’ The palate continues this journey of complexity and excitement with racy, zippy acidity, butter, dominant oak-derived components of vanilla & cedar, ruby grapefruit, nashi pear, and an explosion of orange sherbert! With a warmer season than has been seen in the last few years the 2024 has an unwavering acidity that only aids in highlighting all these attributes, not to mention its aging potential.

### VINEYARD AND VINTAGE

Our Musk Estate vineyard is on a very cool site with a top elevation of 742m ASL, North facing with volcanic soils. The modified wide T Trellis gives us an increase in sunlight and wind penetration. This leads to greater vine balance, and a reduction in disease pressure. The vineyard is hand-tended with spur pruning, leaf plucking, shoot thinning, and bunch thinning.

We manage the vineyard according to regenerative agricultural practices. This is a way of farming using a set of principles that enrich soils and increase their carbon storage capacity, increase biodiversity, improve the water cycle and enhance the overall ecosystem of the farm.

2024 was an almost perfect growing season after the last 3 years of cool, wet weather. Plenty of moisture in the soil and warm sunny days coupled with cool Autumn nights meant ripening was balanced, and perfect natural acidity was retained. Hand harvested in the cool hours of the morning to retain aromatics and complexity; our 2024 Chardonnay is looking to be a standout both young and well into the future!

### WINEMAKING

Fruit was whole bunch pressed and cold settled over night before being transferred to a combination of new, one and two-year-old French oak hogs heads for fermentation. A combination of commercial and wild yeasts were used to add even more complexity. Matured in oak for 12 months and stirred regularly, the wine was bottled the following February and bottle aged for 6 months before release.

